

EXPERIENCE JAPAN IN NEW YORK CITY

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2

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vol. 058

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Sweet and Romantic Treats from Japan

SPECIAL INTERVIEW

Rinko Kikuchi (Actor)

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[February 2012, Vol. 058]

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The theme for this month's issue is "Love" and "Gender". To find out more about it, check out the featured articles from page 8 for "Love" and page 14 for "Gender".



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Actress Rinko Kikuchi had her breakthrough role in the film *Babel*, and has had memorable performances in numerous other movies. Her latest film *Norwegian Wood* is currently being screened in the U.S. Kikuchi sat down with *Chopsticks NY* to discuss this role, her future as an actress and enjoying life in New York.

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"I WANT TO EXPLORE CHARACTERS THAT ARE DIFFERENT FROM WHAT I HAVE DONE."

— RINKO KIKUCHI



RINKO KIKUCHI

Currently the most internationally sought-after Japanese actress, Rinko Kikuchi started her acting career in her late teens. She debuted in 1999 with auteur director Korena Shindo's *Waka*, and right after that she got the starring role in *Shiva ni Aoi*. Her international breakthrough was the role of Chieko in *Yakimura Goro's* *Intermission* (2004), for which she garnered Best Supporting Actress Oscar and Golden Globe nominations. She has appeared in numerous Japanese and international films, and her latest movie to be released in the U.S. is *Norwegian Wood*, based on Haruki Murakami's novel. Her next film, *47 Ronin*, in which she plays Mitsui alongside Keanu Reeves, is scheduled for release in late 2012.

Actress Rinko Kikuchi had her breakthrough role in the film *Sakai*, and has had memorable performances in numerous other movies. Her latest work is the film version of author Haruki Murakami's *Norwegian Wood*, in which she plays one of the main character's two loves, Nao. After the screening of her film at Japan Society, Kikuchi sat down with *Chopsticks NY* to discuss this role, her future as an actress and enjoying life in New York.

I heard that Nao was a role you really wanted, but why did you prefer her over Midori?

Midori was a role that for the most part I could envision myself being able to play, but I saw Nao as a complete challenge. This was very scary to me, and I try as much as possible to take those kinds of roles. With a role that I am comfortable with, there is no feeling of accomplishment and no new door can be opened. When I have a feeling of fear or the chance to play a type of role that I never have before, I will go for it and that was the case with Nao.

So it must have been difficult to create the character?

Yes it was. Over and over I thought about the question of why Nao had become the way she was, searching for some answers. After a while, the gap disappeared between the questions I was asking and their answers and at that point I was ready to begin filming.

Did Nao's character develop inside you while filming?

No, before we began filming I was already totally prepared. But I did have to continuously keep her inside me for about 4-5 months while filming. That was really tough.

As Naoko expresses her belief that, "People really should go back and forth between ages 18 and 19," she is gradually losing her composure and beginning to cry. In my opinion, that scene was the highlight of the movie. How did you prepare for it?

I actually was 28 years old when I had to play Naoko at 18, but I don't think I would have been able to play the role at that young age. Having experience and becoming an adult were necessary for me to understand her. I was very cool about the scene and could clearly see where I wanted to go with it, so it was just a matter of getting there by collaborating with Kenichi (Matsuyama). The time before you turn 20 is a period of innocence and beauty. Naoko was scared of being exposed to society and through the loss of her love she came to the conclusion that beautiful things and memories will eventually disappear. Because she understood this, she wanted to stay in that fleeting, innocent time between the ages of 18 and 19. This scene expressed her earnest hope that could never be fulfilled and it required me to be older than her age in order to grip what the scene really meant.

You read *Norwegian Wood* for the first time at 18, but have your feelings toward it changed since making the movie?

They really did. Making the movie offered the enjoyment of understanding literature by visually experiencing it. Reading a book is flat, like a skeleton. But in filming it really passed through me for the first time.

Did you have a chance to meet Haruki Murakami?

I am a big fan of Murakami, so his books made me realize what kind of literature I like. He wasn't scheduled to attend the same screening as the cast, so I skipped our screening and went to the one he was likely to be at in hopes of meeting him! I was so happy to see him there, but only got to say a brief hello.

Did he compliment you on your performance?

Not directly, but I later heard from Tsai (Aih Heng, director) who was beaming as he told me, "Naoko said he really liked your character," which made me incredibly happy.

You mentioned Tsai, who seems like a super nice guy. Was he like that as a director? No, he was more on the wild side [laughs]. He was re-

ally strict only with me. Due to the nature of Naoko's role, he kept his distance and pushed me further and further into solitude. He likely thought this would produce a better performance from me, whereas complimenting my co-stars would be effective for them. I was really dressed away, and on a daily basis I wondered why he was so tough with me and so nice to everyone else. But when filming ended, I realized an retrospect that it was because he knew he could show the best out of me that way.

You have constantly appeared in many Hollywood and Japanese films, as well as on TV. Going forward, do you see yourself moving in the direction of more overseas work or both?

I don't really categorize it like that, in terms of overseas and domestic work. All I know is that I will continue to make films. I want to explore characters that are different from what I have done up until this point.

Can you give an example of a specific kind of role that you'd like to do?

I've never done anything in the fantasy realm, or a non-existent character. I played a witch in *47 Ronin* and that was great, but I'd like to try something totally made-up. Also a truly hormonal figure, though I can't think of any famous Japanese women off the top of my head. But something along the lines of Marion Cotillard's rendition of Edith Piaf.

How about directors you are interested in working with?

Paul Thomas Anderson, Terrence Malick and Wes Anderson are up there, and of course I'd like to work with Tsai again. Also, I'd like to meet Steven Spielberg.

as he's the person who created *America's cinematic history*.

Who are some actors you'd want to perform with?

I love Tilda Swinton and would like to work with her, as well as Daniel Day-Lewis and Sean Penn.

You are currently residing in NY, but what do you like about your home country?

One of Japan's good aspects is the "sensing" of things, considering others' feelings. Japanese are good at reading a place's atmosphere, especially absorbing it. I think this is a large part of Japanese culture and something that people from other countries aren't able to do, for better or worse.

What do you find interesting about life here?

NY is such a mix. That's why I believe you have to come here with an idea of what you want to do or else it's pointless. I don't think this is a place where you come to look for something. Unless you will sit and you have a focus, I think this is a really tough country. But in NY it's very fun to have daily experiences that shake your core beliefs.

On a closing note, as this is the Valentine's issue what are your memories of the holiday?

I have two older brothers, and I have always been attached to them. So my strongest memory is of making chocolate for them every year on Valentine's Day.

— Interview by Nooki Kinoshita
Written by Stacy Smith

Norwegian Wood

Based on Haruki Murakami's novel and directed by Academy Award nominee Tsai Aih Heng, *Norwegian Wood* is set in Tokyo in the late 1960s against a time of global instability, depicting a story of love and sexuality. *Norwegian* (Kenichi Matsuyama) looks back on his days as a freshman university student living in Tokyo, and during his reminiscences, the film shows that he developed relationships with two very different women: his beautiful yet emotionally troubled Naoko (Kiko Kikuchi) and outgoing, lively Ikuko (Rika Matsuda).



Drink

Window's: Pleasant Barley Shochu from Kagoshima

The shochu craze in this country has not yet reached the level of that of sake, but it's warming up now, especially amongst liquor connoisseurs and bar-goers. Today, many shochu brands are available in the U.S. and new ones keep coming in. Two refined barley shochus will debut in the U.S. market: Window's Magicchi and Window's Migako, both of which are honkaku (genuine) shochus from prestigious shochu distiller, Komasa Jyazo Co., Ltd. in Kagoshima Prefecture.

Although they are new to this country—with plans to be released some time in February—the distiller has produced shochu and liquor for about 130 years in the mecca of shochu with an extensive variety. Naturally, the quality of the two shochus is proven to be superb. Window's Magicchi is smooth with a touch of sweetness and a fluty aroma despite the high alcohol content, about 24% by volume. Its light, refreshing aftertaste is also enjoyable, making it a good introductory shochu for beginners. On the other hand, Window's Migako boasts a well-rounded and fuller aroma with a spicy aftertaste. This barley shochu is actually aged in new oak barrels for more than three years, giving it a slightly yellow tint and a pleasant vanilla fragrance.

If you try it with your eyes closed, the aroma would make you mistake it for Chandonnay. Both shochus are made from barley but you can enjoy quite different taste experiences.

As with any other shochu, Window's Magicchi and Migako are flexible table liquors that can accompany any kind of dish from the first course to the last. But to appreciate the distinctive flavors of the two shochus, it is best to try it on-the-rocks or mix it with a little bit of hot water as an aperitif and digest!



The labels of the Window's series feature famous illustrations by renowned Japanese artist, Akira Teraoka, since 1940s year olds.

Info: distiller Komasa Jyazo Co., Ltd.
www.komasa.co.jp
Distributed by PC International

Beauty

Hair Salon With Everything You Can Ask For

The newly opened Midtown salon, MINGLE New York on 55th Street was developed through a collaboration between two of the top Japanese hairstylists currently working in NYC. Mr. Shigeo Kozuka, known as the man that brought the Japanese straight-pore technique to NYC, and Mr. Michio Shimozono, a master stylist who has worked with many celebrities in the hair and beauty industries. The collaboration not only brings the most skilled and creative hairstylists from all over the globe to one place, it also combines top-notch Japanese hospitality, service, and fashion to the mix, making it a must destination for those looking for a unique hairstyle.



"The concept of MINGLE," Mr. Shimozono says, "is not to create a design just for the sake of aesthetics, but to create a total design that incorporates our customer's daily routine and fashion sense with our own exper-

ience and eye for fashion. We consider yesterday, today, as well as tomorrow, into our creations." One of the most popular services offered at MINGLE is Air Wave Treatment, a new technology in hair perm that is all the rage in Asia. It guarantees a more natural, softer look than a traditional perm, and it is much gentler to the hair. The salon also offers an array of hair treatment and head spa options.

For a salon that gets written up in magazines like Vogue and Cosmopolitan, MINGLE is certainly one of the most reasonable salons in the city. With the quality of service they provide, the prices are surprisingly affordable (Cuts \$80+, Japanese straightening perm \$450+, Air Wave \$300+) so you can look great all the time.

Address: New York
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TEL: 212-759-2892
www.cabotmingle.com

MINGLE New York is offering 15% off to Chopsticks NY readers. Bring this article to receive the discount. The offer is valid through March 31.

From Japan

Support Tohoku by Trying The Regional Sweets

Considering all that has been going on in the U.S. and around the world, it may be easy to forget about Japan's Tohoku earthquake last March. But for those that were affected and still living in the aftermath, it is far from being a distant memory. A project initiated by Ragnemozu Sasaki sweets company owner and Tohoku native resident, Shuhei Sasaki, aims to specifically boost morale and encourage those still trying to cope and move on from the disaster.

Six confectionery manufacturers with factories and headquarters located in the Tohoku area have each created different sweets celebrating the regional delicacies of Tohoku's six prefectures, in hopes to lift up spirits and support earthquake recovery. Each confection highlights ingredients famous from each prefecture and showcases the unique specialty of every company, which includes Ragnemozu Sasaki company's "Scallops Pie" (Crispy pie crust with scallops extract from Aomori Prefecture, Okashi-no-Kusata company's "Alo-to Kamaishi Kuchik" (A cookies, coated with the small area rice beads and white chocolate) from Akita Prefecture, Guzeido Kamaishi Factory's "Nutsu Monaka Kuchik" (Slightly sweet and buttery cookie) from Iwate Prefecture,

Katobako Simohokurum-zaka Hosoya company's "Sendai Miso Sable" (Miso flavored cookie) from Miyagi Prefecture, Kineya Hanten "La France Marju" (Pear flavored sweet bean cake) from Yamagata Prefecture and Kishiwaya company's "Chocolat Chocolat" (Milk chocolate and azuki beans cake) from Fukushima Prefecture.

The developed product, called "Machinoku Sisu", literally means "United Sisters of Tohoku", as it unites the prefectures with the companies aiming to create sweets that could not be achieved without the cooperation and joint effort of each region. Sold as a six pack, the sweets are now available for purchase in-store and online in Japan.

Info: [Ragnemozu Sasaki www.rsgs.com](http://RagnemozuSasaki.com/rsgs.com)



DVD

A Quirky, Romantic Comedy from American-Japanese Director

Call Me If You Can (Wakkyoku Managotchi) is a light-hearted film that will put you in a cheerful mood. The quirky romantic comedy set in Tokyo is made by up-and-coming Japanese writer and director Atsushi Ogata, who was raised in the U.S. and a graduate of Harvard College and the Massachusetts Institute of Technology. Released in Japan October of 2010 and acclaimed in many international film festivals, it will finally arrive in the U.S. January 2012 in DVD format.

This cute and playful movie is about a perpetual supporting actor, Hiroshi who is a constant victim of mistaken identity, experiencing many misadventures on his quest to finally land a leading role and get out from under the shadow of his famous playwright father. His trouble with mistaken identity gets him in trouble with the law and even jeopardizes his chance to finally star as the lead in a Woody Allen remake. As Hiroshi struggles to clear his name, he meets music and aspiring upstart actress, Aya, who dreams of pursuing acting in New York, and learns that "Love can be a catalyst for losing yourself or for rediscovering yourself".

Just like Woody Allen movies in which the city of New York plays an important role, the city of Tokyo and its suburbs are the vital backdrops in *Call Me If You Can*. Convenience stores, cafes, parks, and even the speedy-it railroad underpass, without trawler or iconic locations and buildings, successfully reproduce the real lifestyle of Tokyoites.

Starring Tora Matsuda and Hiromi Nagasaka, who are supported by veterans like Masahiko Tsugawa, Kinko Matsuzaka and Akira Emoto, this feel-good movie is sure to capture the hearts of Japanese and Americans alike. The English subtitled version is now available via Amazon.com.

Info: www.wakkyukumanagotchi.com
For purchase, go to www.amazon.com





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SWEET AND *Romantic* TREATS FROM JAPAN

St. Valentine's Day is just around the corner, and the city is getting filled with a romantic air. Sweet gifts, red roses, a romantic dinner, heart-warming messages—anything can be a present to express your feelings, but to make your Valentine's Day unique and add a little twist, try incorporating some Japanese ideas. Japan's unique (and wacky) Valentine culture is also described here, which might help you to come up with a mind-blowing plan. Be creative, have fun and make your Valentine's Day exciting.

JAPAN'S FUN-FILLED, UNIQUE *Valentine* CULTURE



Today, Japanese people adopt lots of western manners, habits, and events into their lifestyles, and St. Valentine's Day is one of the major events that they follow enthusiastically. However, the Japanese version of the romantic event took a unique turn and developed into an original style that might astonish people in this country. Take a good look at how they observe the custom.



Love Confession Without Words From Females

It may look peculiar from the western point of view, but the Japanese Valentine culture is unique mainly in the following three ways:

1. The gift is given always from female to male
2. The gift items are predominantly chocolate
3. This gift giving practice represents a confession of affection

There is no definite origin for this, but the confectionery industry in Japan played a huge role in establishing such an original style of Valentine culture. Some say the confectionery company Morisell first promoted the chocolate giving culture in 1936, and some say companies like Meiji's Chocolate and Morinaga made the trend in the late 30s and the early 40s. Other commercial involvement boosted the chocolate giving culture and created it into almost a ritual observed in Japan. This chocolate giving culture from female to male originally spread among younger gen-

erations such as high school and college students, and the chocolate became used as a symbol for confessing affection to the receiver. That is a drastic spin from the American custom, where expression of gratitude is from male to female and roses are usually given instead of chocolate. Today, for chocolatiers and confectionery companies, either are made or for hand making chocolate confections: the Valentine's Day market is extremely big in Japan, with more than 20% of chocolate sales for St. Valentine's Day.



Honmei vs. Giri Choco

The Japanese style Valentine's Day in which males are the recipients of chocolate gifts from females can come in two forms. If the male is lucky and he is for "honmei" or true love (either as a boyfriend/husband/lover or someone who is desired to be a boyfriend/husband/lover), the "honmei choco" is usually a more expensive, luxury chocolate, or customarily and preferably hand made especially to show him how special she thinks he is. On the contrary for male coworkers for whom there is no romantic interest and out of a

social obligation, these "giri choco" (named from the word "duty") will be store bought and of lesser value. A woman can typically spend a big amount on buying chocolates for all her coworkers.



White Day

Unique in Japan, "White Day" is a day on March 14 as an answer to Valentine's Day, where this time, men return the favor to women, having received chocolate gifts one month earlier. The culture of Valentine's Day in Japan could be considered one-sided, as only females present chocolate gifts to a male, either for their romantic interest ("honmei choco" = chocolate of love) or as a social obligation ("giri choco" = courtesy chocolate) to male coworkers. It is said the origins of White Day came from a confectionery company in Fukuoka that marketed marshmallows to men on March 14, spreading to other companies that began to sell white chocolate and candies. White Day gifts can be anything from cookies, cakes and other sweets, however it is expected that the gift from the male should be roughly 2-3 times the value of the received gift.

TRENDS IN 2012



“Like” Button Choco

Japan's Valentine's culture is evolving, and every year new products and styles are introduced according to the market, social trends and economic change. For example, in a slowing economy, expensive gourmet chocolates sold well and dining out was encouraged (but on the other hand, hand-made chocolates were more popular while in recession). This year, Valentine's Day is expected to take an interesting twist and become a bigger event.

Market analysts foresee a changing influence on consumer psychology this year. Partly because the

effects of last year's March 11 Tohoku Earthquake & Tsunami and the nuclear power plant disaster, there are likely to be changes in the Valentine's Day practice, such as the number of gifts given, the recipients and feelings, as many people have reaffirmed the importance of human connections and ties. Because this feeling of wanting to connect and bond with people is increasing, the trend of giving chocolates, not just to your true love or even as “gin” chocolate, has taken on a new sentiment, for Valentine's Day. The analysts describe this as “Just like clicking the ‘Like’ button in a social networking system.”

HAKKAISAN SAKE & THE KITANO NEW YORK VALENTINE SEASON DINNER

Friday, Feb. 10th & Saturday, Feb. 11th

For two days only, Hakubai Japanese Restaurant at The Kitano New York is offering a special dinner event for couples featuring a kaiseki-style multiple course meal and pairings with various kinds of Hakkaisan sake. A new type of Hakkaisan, never before available in the U.S., will be added. Additionally, the director of Hakkaisan himself will give a small lecture on kaiseki cuisine and sake. It's a fantastic opportunity for couples to deepen their understanding of traditional Japanese cuisine and sake, and to share their experiences with other couples. Space is limited to 15 couples.

Price: \$150 per couple (not including tax and tip)

Time: 6:00pm-9:30pm

Location: Hakubai Japanese Restaurant at The Kitano New York Hotel
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TRENDS IN 2012



2 Message Card

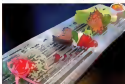
As mentioned before, Valentine's Day in Japan provides the opportunity to confess love. This means that how the confession is made is important, and there are trends seen for a successful confession of love. The value of the chocolate itself, the situation for giving the chocolate, the extra gift given other than the chocolate, and even the types of chocolate given might come into play. This year, because of the reasons above, people need to add a little warmth to the gifts. Some surveys show that chocolate given with warm messages would be effective to capture someone's heart.

3 Girl Power

The other interesting trend seen for Valentine's 2012 is girl power. Shown by the recent boom in "girls-les" or "gal get togethers," as relationships between women get stronger, there are increasing cases of women exchanging gifts with each other on Valentine's Day. Among these women, who are usually trend-conscious and sweets connoisseurs, high-quality chocolates are more sought after and the amount they spend is also increasingly higher. To target such women, the confectionery industry is developing products with three key concepts: "cute but mature", "gourmet chocolate" and "reasonable prices for the amount".

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LET'S
TALK
ABOUT

SHOCHU

Coinciding with the romantic Valentine's month, New Yorkers will observe events and lectures on Japan's national spirit: SHOCHU. The beverage has not yet received as much attention as sake in the U.S., but in Japan shochu and sake have been equally enjoyed. Especially among young Japanese people, the popularity of shochu surpasses that of sake, because of its versatility in drinking style and compatibility with foods.

To introduce the beauty of shochu, Chopsticks NY chatted with three mixologists in New York.

Gen Yamamoto of Brushstroke

What do you think are the features of shochu?

One of the features I think is appealing is that shochu is a spirit that can be enjoyed during a meal. Compared to other spirits, it's low in alcohol content, at just the right degree that you can drink it as-is.

What is the best drinking style to enjoy it? Straight? On-the-rocks?

On-the-rocks would be the best way to appreciate the full shochu taste. Shochu retains its aroma and flavor from top note to the last, even after the ice melts and the spirit gets diluted. I have no scientific explanation for this, but when considering shochu's taste profile as a whole, it has clear top and end notes, while the middle part is almost empty. This makes it easier to find the best match of food, because we just have to fill in the empty taste field to complete the pairing of shochu and dishes. In the same way, it is relatively easy to make cocktails although it would be better if it had more alcohol content for cocktail making.

So in a way, shochu embraces the other flavors in the dishes and mixers?

You can say that. It's an interesting contrast to sake and wine, which tend to expand their flavors during the course of the meal.

Shochu is a widely appreciated beverage, but not in this country. What do you think are good ways to promote shochu in the U.S.?

The character of shochu should be highlighted more. The more distinct character a shochu has, the easier to appeal to American consumers and provide more situations to serve the drink, I think. Creating and proposing the drinking situations definitely contributes to spreading its popularity. Because it goes well with foods, shochu can be a cocktail to be enjoyed as an aperitif, on-the-rocks paired with the course of a meal, and as a digestif. It's a great feature of the spirit. Also, giving more information such as cultural background, regional differences and varieties of ingredients would help increase shochu's popularity here. It would be more enjoyable to drink it, knowing why the area it originated from is famous for sweet potato shochu, and why a particular local specialty food goes well with that particular type of shochu.



Brushstroke
36 Hudson St., (at Duane St.)
New York, NY 10013
TEL: 212-751-3771
www.brushstrokekys.com

Meaghan Dorman of Raines Law Room

Shochu is a very new product in this country, what do you think of its appeal here?

There's a lot of growing appeal for lower alcohol cocktails and once people learn a little more about it, they learn that shochu and sake are a lot lower in alcohol than hard spirits. So there's a big interest lately in the appearance of drinking and having lighter drinks before dinner or with your food and that kind of mixing along, kind of like the European aperitif and digestif, that kind of thing has been coming back around here too, so it fits in with the trend that I think is happening.

Do you have any recommendations for enjoying?

Shochu is really dry in a way that I think a lot of Americans are not used to, like when a lot of us try Sherry for the first time, we end up loving it but it's something we have to get used to. If you're new to sake or shochu I think it's better to ask for a menu entry based on at a restaurant and take a recommendation.

What are you going to make today?

When I was reading about shochu it was recommended that it goes really well with grapefruit juice, so I tried a little bit of that and I used a little bit of ginger because this shochu (Junzo) has a sugar cane base like a rum would, but with lower alcohol. I like rum and ginger so I thought I would try that and see how it goes.



Raines Law Room
40 W. 17th St., (bet. 5th & 6th Aves.)
New York, NY 10011
www.raineslawroom.com



Chris Johnson of Bao Noodles

Could you tell us some appealing features of shochu?

Today, everybody is health conscious, so the first thing would be it is much lower in calories than other distilled alcohol. Another reason is that it is an alcohol that is very true to its base in terms of its flavor. When it's made from rice, you can tell it's made from rice, when it's made from sweet potato, you recognize the sweet potato ingredients of the flavor profiles. And some producers have big bold flavors and some producers are much more elegant and so there's a beautiful stretch between all of shochu.

What are the good ways to drink shochu?

What's great about shochu is that you're not limited to saying "this is the way you drink it" and "this is how you have to drink it." If you want to bring out the aromas, you do "ojuwari." So you start with the hot water, add the shochu and the shochu just explodes with all the aromas and then you really get to experience what this was made from and you smell all these flavors. Even if you change the ratio, it still tastes very much the same, because most of your taste experience comes from your nose and the aroma.

Do you have any idea how to promote shochu to a non-Japanese market?

Again, part of that health conscious marketing is always a good way to approach it, but it's a great start alone beverage. I think more events to promote shochu as a wonderful thing. It's educating more and more people about it and that will help it grow.

Bao Noodles
381 2nd Ave., (bet. 22nd & 23rd Sts.)
New York, NY 10010
TEL: 212-725-7770
www.bao-noodles.com

Valentine Shochu Cocktails

Kumquat Shochu

By Gee
Yasumasa,
Brooklynite



Succulent kumquat perfectly complements the light yet spicy taste profile of sweet potato shochu. Kumquats: "Nimanato plays with different stages of sweetness, sourness and bitterness of fresh kumquat, leaves made kumquat jam, and lemon to find just the right balance for the shochu and complete its touch nature. Bit of sea pollen provide an amazing texture."

Grapefruit Ginger Shochu

By Meaghan
Dorman,
Raines Law
Room



Grapefruit and shochu are a heavenly duo as is, but Dorman added another wave twist to pull out the features of the brown sugar shochu. Lento. Inspired by Pam and Ginger, she experiments with its milder yet complex taste profile of the shochu. "Shochu is drier than rum, but ginger was balance out the dryness." A touch of rosewater adds another layer of delicate sweetness to it.

Strawberry Sho-CHU

By Chris
Johnson, Bao
Noodles



"Sho" represents "sake" in Japanese, and as its name suggests, the cocktail is full of essence touches: a lively pink color, heart-shaped strawberry and fluffy meringue. Johnson had fun with the "Valentine" theme to create this refreshing cocktail by using light and approachable berry shochu. Tiramisu. It's got too sweet, but highlights the fresh taste of the strawberry, which goes perfectly with the berry shochu.

Experience Shochu NYC 2012

Shochu, the National Spirit of Japan

Mark your calendar for February 12 and 13! There will be shochu events happening here and there in New York City on these days. Japan External Trade Organization (JETRO) and Japan Sake and Shochu Makers Association will present shochu tasting events to promote the beverage that's been enjoyed throughout Japan. Shochu is a distilled liquor made from a base ingredient, *kaji mado*, and water with alcohol content ranging from 20% to 43%. To demystify the features of this national spirit of Japan, we will talk about "hankaku shochu", which retains unique flavors from its base ingredients, and "awamori", a type of shochu, made only in Okinawa Prefecture.



Base Ingredients

One attractive feature of shochu is that it can be made from a variety of base ingredients. Among all of the shochu in the Japanese market, there are as many as 50 kinds of base ingredients such as sweet potato, rice, barley, brown sugar, and sweet corn. Knowing what kind of features each ingredient has, allows you to enjoy the beverage more. Here are the characteristics that swells base ingredients create.

Sweet potato - It has a distinct aroma and flavor coming from the sweet potato, also one of the more full-bodied shochu.

Rice - It tends to be sweet compared to other types of shochu, with a flavor reminiscent of sake, only stronger.

Barley - It gives a clean, light taste and is a great introductory shochu for beginners.

Brown sugar - It isn't as sweet as you might think. It's really dry and very refreshing.

Koji is also an important factor that determines shochu flavor. Koji refers to the grain fermented with koji mold and generates enzymes that decompose starch making sugar which the yeasts use to produce alcohol. In shochu production, rice koji is usually employed, which is also sub-divided into yellow koji, black koji, and white koji.

Awamori is a base ingredient of rice, and it's fermented with black rice koji, giving it a dry and full-bodied flavor.

Food Pairing



Hankaku shochu and awamori are hard liquors that can be enjoyed as an aperitif and digestif in their own right, however, Japanese traditionally enjoy shochu with food simply because the beverage goes really well with a wide spectrum of eating profiles from light to rich, simple to complex.

Refreshing to sily and subtle to powerful, it of course complements Japanese food, but it also goes great with non-Japanese cuisines such as Western, Mediterranean, Mexican, Chinese, Southeast Asian, and Indian.

Shochu often deserves to be made for the next dish and it goes perfectly with spicy, greasy and strong flavored dishes.



How It's Made

In the same way that a base ingredient varies shochu taste, the production process greatly affects the flavor as well. The hankaku shochu we are discussing here is the single distilled type, which is much more refined than multiple distilled type and retains its flavors from the base ingredients well.

There are two kinds of distillation methods commonly used in shochu making: Normal-pressure distillation and reduced-pressure distillation. The former creates a strong and rich taste that maintains the full flavor of the base ingredient. The latter gives a light, smooth and mild flavor. Shochu producers play with these methods, either single or multiple, and normal-pressure or reduced-pressure to get the exact flavor profile they want.

Drinking Styles of Honkaku Shochu and Awamori

Versatility is one important reason why these beverages are loved by so many Japanese. Honkaku shochu and awamori are great to drink as they are, but Japanese people usually drink them on-the-rock, and dilute it with either cold or hot water because these are the ways to fully appreciate the aroma and flavor coming from each base ingredient.

Misuwari
(Dilute with cold water)



1. Pour shochu in a glass.
2. Add cold water to it and stir.

*The most common ratio which produces a refreshing and smooth texture is 5:5 to 7:3 shochu to water.

Oyuwari
(Dilute with hot water)



1. Pour hot water into a glass.
2. Add shochu and wait as convection occurs to mix the two liquids naturally. Do not stir.

* Recommended mix ratio is shochu 20% to hot water 40%.

Other popular styles



Adding something sour is common. Any kind of citrus like lemon, grapefruit, and Japanese native yuzu and sudachi citrus goes very well with shochu. Dropping umeboshi (pickled plum) into oyuwari and mixing with cooling tea are well liked.

Body Friendly Features of Shochu

Broken down easily in the body

Thanks to its distillation process, shochu's alcohol component becomes highly refined. This means that the alcohol in shochu can be broken down more easily and faster by the human body, compared to other types of alcoholic drinks. So, if you are prone to hangovers, shochu might be the right beverage for you.

Low in calories

Shochu is produced by fermenting and distilling ingredients, and during this process residuals and extracts are removed while the flavor and aroma are retained. Therefore, shochu's caloric value and sugar content remain lower than other types of alcoholic beverages. Also, because shochu is often enjoyed on-the-rock, misuwari, and oyuwari, without added sugar or flavors, this makes its caloric value even lower.

**For shochu
tasting events
on Feb. 12 & 13,
see next
page →**

February 12 & 13 Experience Shochu NYC 2012

—Shochu, the National Spirit of Japan—

16 leading artisan shochu producers invite you to taste, learn and immerse yourself in the national spirit of Japan.

February 12 (Sun), 6 pm – 9 pm

NY Shochu Night Out —Meet the Shochu Makers—

In the relaxing environment of Japanese restaurants, you can enjoy exquisite shochu. At a special tasting booth in each restaurant listed below, 5-6 distillers will offer a sample of their brands of horokake shochu and answer to all wine-in customers' for free.

Inakaya



231 W 48th St.
(bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-358-2100
www.inakaya.com

Robotaya



231 E 9th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-679-9674
www.robotaya-nyc.com

Sakagura



211 E 43rd St., B1F
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-853-7553
www.sakagura.com

February 13 (Mon), 6 pm – 8:30 pm

Free Shochu Tasting at Astor Center

Winearound tasting horokake shochu and awamori from 16 shochu producers. Enjoy the national spirit of Japan and educate yourself at the free event.

*No registration is required. To register go to <http://shochu.eventsources.com/>
For questions only, please contact: Sam Ikonick, sgivicki@coloradopegasus.com

These events are made possible by:
Japan External Trade Organization (JETRO)
www.jetro.org

Japan Sake and Shochu Makers Association
www.jsmausa.org

Astor Center



390 Lafayette St.
New York, NY 10003

Participating Shochu Producers

KITATA Co., Ltd.
<http://www.kitata.co.jp>

SHINOZAKI Co., Ltd.
<http://www.shinozaki-shochu.co.jp>

NINSE TOSHIDA SHUZO Co., Ltd.
<http://nintoyabuta.gyodoin.tokyo>

GENKAI SHUZO Co., Ltd.
<http://www.genkaishochu.co.com>

YAMANOMORI CORPORATION
<http://www613.cip.co-net.ne.jp/ichihara/yamanomori/yamanomori01.html>

KUNIKITSU SHUZO Co., Ltd.
<http://www.kunikitsu.co.jp/>

TAKAHASHI SHUZO Co., Ltd.
<http://www.takahashi.co.jp/>

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<http://www.ichiba.co.jp>

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<http://www.satsuma.co.jp/>

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<http://www.fukiaje.co.jp/>

YAMAMOTO SHUZO Co., Ltd.
<http://www.yamamota-goda.co.jp/>

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<http://www.k-kamenos.co.jp>

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<http://www.yujen.co.jp/>

TARAGAMA Co., Ltd.
<http://www.taragama.co.jp/>

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constantly improving quality.

Vol. 19 - MONO of the month

Shochu Serving Items

Every type of liquor has a specific glass/cup that is best matched for its enjoyment. Wine is served from a decanter into classic long stemmed wine glasses, sake is served from traditional tokkuri into small achoko beer from the keg is best enjoyed in a footed mug, and even shochu has its special glassware. While it is perfectly fine to pour shochu directly from the bottle, there are some serving items that shochu connoisseurs prefer.

Shochu fans habitually store shochu in a ceramic keg with a faucet attached to it, particularly because it has a great effect on shochu taste. The keg successfully removes the harsh taste from the alcohol, which makes it more round and milder, and increases its umami flavor. In just a few days, usually two or three days, the shochu in the keg ages and its flavor matures and enhances its complexity and depth as if it was aged in an earthenware jar for months. In other words, the keg is used to upgrade shochu flavor. The secret behind its trick is the material sciences. Ceramic-entire an abundance of far infrared light that promote aging inside the keg to gain a similar effect of earthenware aging.

Ms. Susan Kawano of Kono, providing Japanese brasses and kitchenwares to both professionals and consumers, sees the growing popularity of this type of ceramic shochu keg that has a negative ion effect. "Ceramics like Iga-Yaka, which is usually used for sake hot pot, are good in producing negative ions and give the shochu a mild flavor overnight." The science behind this magic is that the ceramic glazed with high radium mineral content and fired at extremely high heat can release alpha particles that generate negative ions,

causing water molecules to constantly move when stored in the pot and induce maturation to proceed due to its mixing action without taking years.

Another shochu serving item that you cannot forget is a "joko," a flat earthenware teapot which is used to warm the shochu. It has been traditionally used in Kyushu's Kagoshima Prefecture and Miyazaki Prefecture to enjoy their specialty sweet potato base shochu. They mix shochu and water in the joko a day in advance of when they plan to drink it and warm it at low heat right before serving. This is a great alternative to make hot shochu other than regular oyawan (shochu cut with hot water) as it helps blend shochu and water very well, enhancing the mildness and smoothness in flavor.

Ms. Kawano comments, "Shochu has traditionally been enjoyed and developed as an everyday drink for commoners." This is why conventional shochu serving and drinking items have rustic and warm styles. "Even glassware for shochu have a certain gravity to hold and touch unlike sake cups." If you try shochu specific serving items, you would be able to appreciate the Japanese people's favorite beverage even more.



A ceramic shochu serving keg is a must-have item for shochu lovers. It is not simply for storage, but it magically upgrades shochu taste in a few days. (Photo courtesy of Japanese Culinary Center)

Joko is much faster than regular hotpot. Traditionally it was used on the hearth with distant fire, but today we often use it on top of the stove with direct fire. The modern joko is made with heat resistant materials. (Photo courtesy of Japanese Culinary Center)



This marketplace shochu glass is crafted with a kiln-style carving method and decorated with gold particles. It is made for special, celebratory occasions, but it still keeps a certain gravity and warmth. (Photo courtesy of Kono)

Kono

57 Menem St., New York, NY 10017
TEL: 212-681-7821 / www.kono.com

Japanese Culinary Center

By NY Multi Trading
711 3rd Ave., New York, NY 10017
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Qualifying Rounds Feb 6 to March Feb 11 to March

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- Please participate at least once during the qualifying period, for a chance at the grand prize
- Fee includes: tasting of 18 different kinds of shochu and/or spirits, 2 free drinks, edamame
- The top 5 scorers from each location will receive a gift certificate for that restaurant/bar, and will move on to the final round

Entry Fee: \$25

Final Round Feb 15 to March 7:00pm - 9:00pm

- Kitzano Hotel, 14th Floor Banquet Room
- A total of 45 people from the qualifying rounds will be competing for the Grand Prize
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Challenge Your Taste Memory!

February 2012

Qualifying Rounds: Feb 6 (Mon) - Feb 11 (Sat)

Final Round: Feb 15 (Wed)

!! To sign up - www.shochucontest.com

TATENOKAWA 18: Sake That Deserves Respect

TATENOKAWA sake brewery from Yamagata prefecture, established in 1832, will be releasing their highly anticipated products for the first time in the U.S. With the help of James Kamen from Landmark Wines in Chelsea, we put the junmai daiginjo class sake, TATENOKAWA 18, to a test to give our fellow sake enthusiasts a quick taste into what they could expect.



What's your first impression of TATENOKAWA 18?

It's great, but it's not what I expected. I think it was the 18% that fooled me. I thought it would be very concentrated like other daiginjo I've tasted before. This one might be closer to a Chablis or a white Burgundy, in that you have a nice starchy aspect to it, as well as just the right touch of umami, very subtle, and some of the classic fruit elements like melon and a touch of white peach.

What is the most unique aspect of TATENOKAWA 18?

KAWA 18 that stands out to you?

What I like about this is that it has a steady quality and great balance. With anything, whether it's art, food or alcohol, balance is the key to greatness. It is the hardest thing to achieve because it is so elusive. This one has a very elegant balance.

How would it do in the U.S. Market?

It's in how everything is presented. The way it makes the consumers feel from packaging to taste, like a car or shoes or a painting when something is exceptional you just know. It leaves a memorable feeling, which is the most important thing. If you can make people feel a certain way with your product, it can achieve a true following and loyalty. Most expensive wines and sake are not known to the general public because of advertising, their reputation and following was built over time through word of mouth and that's why it stands out. This sake definitely has elements of that category.

How would you pair it?

Nothing too heavy. Something that is lightly grilled with not too much sauce since the sake is not overly rich. I can see it going with variety of vegetables to lighter meats, or something like grilled tuna or a slab of rock salt, homemade tofu with rock salt, or salt encrusted salmon. It could

have gone well with the duck dish I had recently too, so it's pretty versatile.

What's the best temperature to enjoy it?

I would say start with chilled but not too chilled, leave it out of the ice, and enjoy the different tastes that unfold as it warms up to room temperature. When you have sake of this quality, you want to see the true nature of it.



TATENOKAWA, Inc.
27 Yasuoka Sakuraba-cho,
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ENJOY EATING FISH WITHOUT WASTE

Japanese cuisine places importance on the influences of the season as well as health, and the Japanese are revered and respected in that everything is used in the preparation and cooking process so as to minimize waste. The Japanese food culture is based on this spirit of "Mottainai" (improper food from Japan to America is especially expensive and in terms of controlling cost, it is important to use the whole fish when cooking in hopes that this philosophy might increase creativity. True World Foods invites restaurants to try this way of preparing and cooking fish. Here Executive Chef, Hiroshi Kogawa of Upper East Side's Donguri Restaurant demonstrates how to prepare and use whole Japanese madai (Japanese sea bream) with minimal waste.



Assembled catches using cuts from the back of the madai body. Since the back of the fish holds the thickest meat, thick slices of sashimi can be sliced. These thick slices can stand on their own, giving this presentation technique an added dimension.



The meat of the madai body is quite thin, so assembling this soup of shredded madai into a pile makes a beautiful presentation. Since the belly of the madai is quite fatty, curing the meat with salt before serving gives it a refreshing flavor.



As madai is a simple white meat, steaming releases a naturalness and adds a more delicious flavor. Steaming the fish with the skin still on preserves the umami and fatty flavor found between the skin and meat, allowing another depth of taste to be enjoyed.



The meat of the madai head has a gelatinous consistency. Made prepared in a style involves leaving the meat in a light sauce and marin on high heat, which allows for the sweet meat to be eaten with ease.



Donguri Restaurant

This cozy, minimalist Upper East Side hideout has attracted loyal clientele since its opening in 1999. Today, Executive Chef Hiroshi Kogawa, formerly of K&B, OBAMA, and Sanyo Restaurant, creates refined Japanese cuisine accented with vibrant influences. Offering daily specials and Omakase dinners in addition to a la carte menu, all dishes feature the freshest seafood and market fish ingredients.

309 E. 38th St. (bet. 3rd & 2nd Aves.) New York, NY 10016
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Grocery & Sake Guide

The following is a list of stores where you can find Japanese food and liquor.

★ Check out more at www.chopsticksonline.com
★ Delivery not available to Japan

GROCERY

M2M D'way & 11th	Japanes
222 Broadway (bet 14th & 15th St.) 212-693-6100	
Quemite*	Japanes
121 E. 17th St. (bet 14th & 15th Ave.) 212-765-1100	
Katsen & Co. Inc.*	Japanes
54 E. 10th St. (bet 2nd & 3rd Ave.) 212-693-0399	
Sawase Mart Midtown*	Japanes
37 West 44th Street (bet Ave. & Midtown Ave.) 800-265-0700	
Yegoru	Japanes
747 1st St. (bet Market & 1st Ave.) 212-475-5391	
H Mart Man. At. House	Koreans
3500 3rd St. (bet 34th & 42nd) 212-693-0300	
Wanji	Koreans
127 West 12th St. (bet Midway & Midland) 212-764-1100	
Japan Premium Deli	Japanes
12 West 42nd St. (bet 3rd & 4th Ave.) 212-693-0300	
JAS Mart*	Japanes
3000 Market St. (bet 3rd & 4th Ave.) 212-693-0300	
M2M E. Village*	Japanes
380 E. 17th St. (bet 1st Ave.) 212-693-0300	
Sawase Mart Astor Pl.*	Japanes
4 Stuyvesant St. (bet Ave. & 1st Ave.) 212-693-0300	
Tokyo Mart*	Japanes
27 Broadway (bet 1st & 2nd St.) 212-693-0300	
Pearl River Mart*	Chinese
471 Broadway (bet Canal & Greene St.) 212-439-4700	
Sawase Mart SoHo*	Japanes
424 Avenue C (bet 1st & 2nd St.) 212-693-0300	
Malaysian*	Japanes
347 10th St. (bet Ave. & 1st St.) 212-693-0300	
Famely Market*	Japanes
26 E. Broadway Ave. (bet 1st St.) 212-693-0300	
H & Y Marketplace	Koreans
320 E. Broadway Ave. (bet 1st St.) 212-693-0300	
H Mart Northern 1th	Koreans
30 E. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Northern Blvd.	Koreans
34 E. 1st St. (bet 1st & 2nd St.) 212-693-0300	

H Mart Union	Koreans
2601 3rd St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Williams Park*	Koreans
400 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Westside	Koreans
127 Westside Ave. (bet 1st & 2nd St.) 212-693-0300	
Sakura-ya	Japanes
747 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Great Neck*	Koreans
400 Great Neck Ave. (bet 1st & 2nd St.) 212-693-0300	
New Japanese Foods*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Shin Nippon Co.*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
SAKED	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
BS Sealed	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Fuji Mart Scarsdale*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H & Y Marketplace	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Kore San Foods*	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
NUJIN Market*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Seikate*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Azumi Market*	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H & Y Marketplace	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H & Y Marketplace	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Cherry Hill	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Englewood	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Little Ferry	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
H Mart Ridgefield	Koreans
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Matsuo Marketplaces*	Japanes
100 W. 1st St. (bet 1st & 2nd St.) 212-693-0300	
Ridgewood Provisions	Japanes
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Fujii Mart Convenience*		
17701 Ashbur Ave. (at Ashbur) 212-695-1100	Japanese	
203-452-2827		
Millen Asian Market		
11 Orange St New York 212-695-1100	Other	
203-452-2827		
Noodle*		
36 W. 42nd St. New York 212-695-1100	Japanese	
203-452-2827		
Tokyo Japanese Store		
300 W. 42nd St. New York 212-695-1100	Japanese	
203-452-2827		
SAKE		
Guthrie Wines & Liquors*		
200 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Nancy Wine's		
212 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
General Wines & Liquors*		
50 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Wine & Spirits*		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Asakura Wines & Spirits*		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Oakman Liquors		
50 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Landmark Wine*		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
H.K. Super		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Dine Space Wine & Spirits*		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
LE DUWELIS		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
Aster Wines & Spirits		
100 W. 42nd St. (at 10th St.)	Special	
212-695-1100	Shops	
SAKAYA*		
100 W. 42nd St. (at 10th St.)	Special	
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Warehouse Wines		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
East Village Wines		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
New York Wine Exchange		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Superior Wines & Spirits		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Greenwich Wines*		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Southwest Wine		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Affordable Wine & Liquors		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Online Super Market		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
JAPANESE WHOLESALE		
Fukuoka Trading		
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212-695-1100	Shops	
JFC International Inc.*		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Central Food & S.A., Ltd.		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Daiichi Trading Co., Inc.*		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
New York Mutual Trading Inc.*		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
Nishimatsu Trading Co., Ltd.*		
100 Broadway St. (at 10th St.)	Special	
212-695-1100	Shops	
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212-695-1100	Shops	

* Chopsticks NY available to pick up

We Want Your Ideas and Opinions

Chopsticks NY is establishing a market research group on new Japanese products and projects, and is currently recruiting members to test products and take surveys. Just sign up for membership of Chopsticks NY Marketing Group, and follow the steps indicated below. Paid tasks are assigned on a project-by-project basis.

Project: Chopsticks NY Makeover

For the 5th anniversary of Chopsticks NY, we are planning to revamp the magazine, and for the first Chopsticks NY Marketing Group project, we will conduct a group discussion. Please share your opinions and views of the magazine. The group discussion will be ongoing from the end of February through the beginning of March, 2012. Contact for details.



Now to sign up

Fill out the following info and email to info@chopsticksnyc.com

Name: _____

Age: _____

a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional): _____

Ethnic (background): _____

a. Asian/Japanese b. African American/Black c. Hispanic
d. Multiracial e. Caucasian f. Other

Address: _____

Phone number: _____

Email address: _____

Participation in Chopsticks NY Makeover survey:

a. yes b. no

Entry Deadline: **February 15th, 2012**

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Daikon Radish & Carrot Salad

(Serves 2 people)

- ☐ 1 1/2 cups shredded daikon radish
- ☐ 1/2 cup shredded carrot
- ☐ 1 piece aburage (deep-fried bean curd)
- ☐ 1/2 cup kaniwa sprouts (sprouted daikon radish seeds)

(Dressing) ☐ 2 tablespoons Kikkoman Ponzu Lime or Ponzu Citrus
☐ 1 tablespoon extra virgin olive oil



- ① Shred aburage on both sides as a nonstick, "water-resistant" pan. Once it is done, remove oil from aburage with paper towel.
- ② Cut three sides of aburage open as shown and shred.



- ③ Mix indicated amount of Kikkoman Ponzu, and extra virgin olive oil to make dressing.
- ④ Toss daikon radish, carrot, aburage, and kaniwa sprouts. Add dressing and toss mixed.

⑤ Place salad on plate and sprinkle extra aburage and kaniwa sprouts on top.



TIP! Since Kikkoman Ponzu already has a nice flavor, you can adjust the amount of olive oil according to your taste.

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Crafting Tokubetsu Junmai Sake "Yamada Nishiki"

Final Episode: Brewmaster Interview #2

Continuing from last issue, veteran Tamba brew master Tadahiko Ohtsura shares the spent and secrets behind creating delicious Tokubetsu Junmai Sake Yamada Nishiki.

What do you have to be particularly careful of during the fermentation stage?

It is crucial for brewers to steadily control temperature. For example, in order not to overcook the yeast, we divide the preparation step into three separate stages and increase the yeast's cell count

little by little. We also take care in carrying out low temperature fermentation, so as to create an elegant sake that has no unpleasant taste, is delightful on the palate, and has a delicate aftertaste.

How do you control the temperature and ensure the proper fermentation conditions?

With years of experience and instinct?
It's actually managed by both the brewer's technique and computer control. Everyday I check to make sure the bubbles are forming well in the unrefined mash, so whenever I see that they are doing alright, I get so relieved. It's as if I was raising a child.

How would you put the taste of Tokubetsu Junmai Sake Yamada Nishiki into words?

It has a full-bodied flavor with bold umami flavor, giving it a rich taste that seems to spread through out your mouth. We keep the alcohol content at 14%, leaving a pleasant acidity. I recommend drinking it either chilled or at room temperature.

What type of food does this sake go with?

As the sake itself boasts a pleasant acidity, it goes nicely with sweet and sour food. For example, it is better matched with sushi than sashimi. Also compared to white wine, it goes better with foods that have distinctive tastes, like oysters. This is because the amino acids in the umami flavor tone down the mineral taste of the oyster. Tokubetsu Junmai Sake Yamada Nishiki has a great umami and is slightly dry, so during this time of year I think it is the perfect accompaniment for seafood eaten hot pot.



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FOOD DRINK GROCERY

RESTAURANT REVIEW

Iroha Restaurant / Tabata / Family Recipe

ASIAN RESTAURANT REVIEW

Shih Lee

LET'S EAT THE SEASON

Kumquat Compote

LISTINGS

Japanese Restaurant

Asian Restaurant

JAPANESE / KZAKAYA / SUSHI

Iroha Restaurant

112 W. 48th St., (bet. 6th & 7th Ave.) New York, NY 10019

TEL: 212.238.5040

Mon-Sun Lunch 11:45 am-3pm, Dinner 5pm-Midnight

For over thirty years, Iroha Restaurant in Midtown Manhattan has been serving their businessmen and tourist patrons with quality Japanese food for unbelievable prices. After remodeling the place as an *sukiyaki* last March, their menu has expanded to include great *sake* and *shochu* selections with prices you won't see anywhere else in Midtown, and some very original menu items that are great drinking companions like *Gobo Chips* (fried burdock), and *Age Takoyaki* (fried octopus balls). "We serve what you might call *commuter's* food here, but we take pride in the fact that almost everything is homemade. Our signature dish, *Crispy Grilled Berkshire Spare Ribs* takes two days to prepare. We serve it for \$9. We do it so our regulars can come every day," says General Manager, Mr. Tatsuya Kawasato. There is no other place in the city where you can have *matsumi* (stewed gibelni) with *washagyu* beef for only \$8. The restaurant also has a large variety of healthy *dishes* appealing to female customers, and their menu is also *vegetarian* friendly. For lunch, the establishment has a variety of set menus such as *udon* or *soba* noodles with *maki* (roll *sushi*) set, or *doriban* set starting at \$10.



OMU SOBA, CRISPY GRILLED BERKSHIRE PORK, AND CATERPILLER SUSHI



Iroha's delicious signature dishes: *Crispy Grilled Berkshire Pork Ribs* (left) is made by *smoking* pork ribs for a whole day and *grilling* them the next day. *Omurice* (center) is an egg omelette wrapped around rice, *fried* *soba* noodles with vegetables. *Caterpillar Sushi* (right) is a uniquely made with *vegetable* style.

3 Best Sellers

- *Crispy Grilled Berkshire Pork Spare Ribs* • *Shi Hara Gyoza* • *Omurice*

JAPANESE / RAMEN

Tabata

540 5th Ave. (bet. 20th & 42nd St.) New York, NY 10018
TEL: 212-200-7601
Seated: 12 per table

Cultural blends are a New York signature, and the Port Authority neighborhood ramen shop, Tabata exemplifies this principle: Owner Masaru Umi spent eleven years perfecting the art of ramen in a Chinese restaurant in the Tabata district of Tokyo, which the restaurant is named after. The origins of ramen are in China, but its heart is in Japan. Tabata's menu captures the best of both. With chicken broth as their base, Tabata's steaming bowls differentiate themselves with layers of flavor. Signature Tabata Ramens are a creamy combination of coconut milk, spicy chicken, red onion and clamro paying respect to Umi's home country of Burma. *Satsuya Ramen* is a top seller, infused with garlic paste, Chinese chives, scallions and soft-boiled egg. The *Goldilocks Ramen*, nicknamed Jini's Kitchen, has a hot spicy broth that will kick out the winter chill. Just like the Chinese restaurants in Japan, Tabata serves a few classic rice dishes as well including *Donburi Don* and *Chuka Don*. With the utmost respect to Japanese standards and taste buds, Tabata delivers a level of variety that makes it an inexpensive and fun place to eat with a few friends to sample and share.



GOLDILOCKS RAMEN



Goldilocks Ramen isn't nicknamed Jini's Kitchen for nothing. The first bite is shockingly spicy, but the flavor is so good that by the second and third mouthful of pain melts away. Garnished with tender slices of pork and a marinated egg, this dish is an exciting flavor experience to the bottom of the bowl.

3 Best Sellers

- *Satsuya Ramen* \$8
- *Nyanko Ramen* \$8.75
- *Yui Yui Men* \$8

JAPANESE

Family Recipe

321 Stuyvesant St. (bet. Stanton St. & Raritan St.) New York, NY 10002
TEL: 212-679-3103 / www.familyrecipe.com
Mon-Sat: 6pm-Midnight (last order at 11 pm)

Upon opening the door to Family Recipe, you feel as if you are in somebody's home. Its simple wood interior perfectly matches the philosophy of chef/owner Akiko Thurnauer, which is to welcome customers into what she considers her personal kitchen and dining room and provide them with



healthy, delicious food. Thurnauer's offerings are based on her family's home cooking. Her father traveled all over the world for work, and he often brought her back foreign ingredients that Thurnauer would then experiment with. She incorporates these two components of her upbringing, the *familial* and the *exotic*, into the menu at Family Recipe. Thurnauer employs organic, local ingredients in her togo-style dishes as much as possible, and there are options for vegans, vegetarians and meat-lovers alike. Daily Specials are made with ingredients that are in season, and lately one popular item is the *Okonomiyaki Pancake*. Other crowd pleasers are the wide variety of *Maki Gyoza Rice Bowls*, such as those made with uni, kani or tobiko. Wine, sake and beer are all available, and there is also a Sake Tasting where customers can sample three new types.

MULTI GRAIN RICE BOWL WITH SHORT RIBS



Healthy and hearty, Multi Grain Rice Bowls are top selling items. But another menu item really packs the umami flavor of the tender slow-cooked pork short ribs, and is perfectly accompanied by their *Shio Shaved Fish* (a Japanese Shaved Spiced Tuna) with capers, dill, olive butter, and pork ribs.

3 Best Sellers

- *Pork Belly Bun* \$12.50
- *Multi Grain Rice Bowl with Short Ribs* \$17
- *Okonomiyaki Pancake* (Price may vary)

Upper East 100 E. 4th Ave. 212-485-0200	Isachana Greek/French \$10-\$15
Upper East 110 E. 4th Ave. 212-333-8100	Yonokuni Sushi Jap. / Ind. & Thai \$10-\$15
Upper East 114 E. 4th Ave. 212-485-0200	Re Sushi (2nd Ave.) Jap. / Ind. & Thai \$7-\$10
Upper East 114 E. 4th Ave. 212-333-8100	Re Sushi (York Ave.) Jap. / Ind. & Thai \$10-\$15
Upper East 115 E. 4th Ave. 212-485-0200	Reiko Sushi* Jap. / Ind. & Thai \$10-\$15
Upper East 115 E. 4th Ave. 212-485-0200	Kyoto Sushi Jap. / Ind. & Thai \$10-\$15
Upper East 115 E. 4th Ave. 212-485-0200	Mizuno Jap. / Ind. & Thai \$10-\$15
Upper East 115 E. 4th Ave. 212-485-0200	Musubi Restaurant* Dinner & Japanese Takeout \$10-\$15

Upper Deck	Onix-Sunrise	
1555 1st Ave. West (West of 15th St.)		220-2111
110-425-2000		
Upper Deck	Pelican	
361 E. 85th St. (East of 1st Ave.)		220-2111
213-251-5963		
Upper Deck	Sassaparilla	
401 E. 73rd St. (East of 1st Ave.)		220-2111
713-251-5963		
Upper Deck	Shenku-Shenku 79°	
151 E. 75th St. (East of 1st Ave.)		220-2111
713-465-5476		

Upper East	South House	
1900 E. 2nd Ave. (at 9th St.)		\$200-\$250
1712 20th Street		\$200
Upper East	South of Mid.	
402 E. 99th St. (at 1st & York Ave.)		\$200-\$250
251-583-6086		100
Upper East	South Side*	
1442 74th Ave. (bet. 73rd & 75th St.)		\$200-\$250
251-561-6239		100
Upper East	South Side	
1510 74th Ave. (bet. 73rd & 75th St.)		\$200-\$250

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Upper East	Tobago	
1440 Sgt Ave (at Mid St)	213-679-0902	525-711-1111
Upper East	Wynnewood	
1345 W 42 St (at Lee Square/10th Ave)	212-473-6885	212-473-6885
Upper East	Wynski Lobby	
1450 5th Ave (at 10th St)	212-594-4950	525-711-1111
Upper East	Yoku	
1450 York Ave (at 10th St)	212-594-5400	525-711-1111

Midtown West

Midwest/West:	Ala Seale	
201 W. Chicago Ave. (St. & W. Ave.)		CHL 1.0
112-081-2547		201
Midwest/West:	Anki	
204 W. 10th St. (Dwight & 10th Ave.)		CHL 1.0
112-080-2340		201
Midwest/West:	Bealhouse	
214 W. 10th St. (St. & W. Ave.)		CHL 1.0
112-081-0300		201

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Midtown West	East 55
200 W. 10th St. (bet. 1st & 2nd Ave.) 713.252-0900	200 W. 10th Ave. 713.252-0900
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Midtown West	Hopside Ya
851 43rd St. (at Broadway & 4th Ave.)	212 255-8000
Midtown West	Insikaya
851 43rd St. (at Broadway & 4th Ave.)	212 255-8000

McKinnon/Wheat	Box 56
5815 Hwy 20, San Joaquin Co. CA 209-933-6100	209-933-6100
McKinnon/Wheat	Indefinite
383 5th Ave. So. (2nd St.) 253-455-4280	253-455-4280
McKinnon/Wheat	Lockage BFDPA
152 W. 4th St. (2nd St. & 4th Ave.) 252-288-0340	252-288-0340

Midwestern/West:	KATSEBIMASS	
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Midwestern/West:	Kaplan & IS	
201 W. 10th St. • St. Louis, MO 63101		201-581-5555
Midwestern/West:	Radi	
425 W. 5th St. Ste. 500 • St. Louis, MO 63101		201-581-7143
Midwestern/West:	Kymola	
201 W. 10th St. Ste. 500 • St. Louis, MO 63101		201-581-5555

Midwestern/West	Menominee-Tier 1	2014-15
40-45% 100% 100% (all 100% 100% 100%)	2014-15	2014-15
Midwestern/West	Menominee-Tier 2	2014-15
40-45% 100% 100% (all 100% 100% 100%)	2014-15	2014-15
Midwestern/West	Menominee-Tier 3	2014-15
40-45% 100% 100% (all 100% 100% 100%)	2014-15	2014-15
Midwestern/West	Menominee-Tier 4	2014-15
40-45% 100% 100% (all 100% 100% 100%)	2014-15	2014-15
Midwestern/West	Menominee-Tier 5	2014-15
40-45% 100% 100% (all 100% 100% 100%)	2014-15	2014-15

Midtown West	NBBU 57	
100 W. 10th St. (bet. 5th-10th Ave.)		SW 1/4
712.257.2000		
Midtown West	Oscar®	
224 W. 10th St. (bet. 5th-10th Ave.)		SW 1/4
712.257.2150		
Midtown West	Oyster Bar	
224 W. 10th St. (bet. 5th-10th Ave.)		SW 1/4

Midtown/West	Rec & Yea*	
102 W. 45th St. (bet 7th & 8th Ave.)		525-2711
213-203-6777		
Midtown/West	Sake Bar Hqz*	
152 W. 45th St. (bet 7th & 8th Ave.)		213-263-8880
213-263-8880		
Midtown/West	Sapporo*	
102 W. 45th St. (bet 7th & 8th Ave.)		213-263-8880
213-263-8880		

Milwaukee/West	Shimada	
97 W 5th St. (at 5th & W Ave)		525-7111
212-581-1887		12/4
Milwaukee/West	Selle Nippon*	
113 W 5th St. (at 5th & W Ave)		228-7111
212-481-2528		12/4
Milwaukee/West	Sagayama	
251 W 5th St. (at 5th & W Ave)		228-7111
212-481-2528		12/4

Midtown West	South Bronx Square
381 W. 125th St. (at) 713.253.8900	100 E. 15th Ave. 713.253.8900
Midtown West	South of Center
381 W. 125th St. (at) 713.253.8900	100 E. 15th Ave. 713.253.8900
Midtown West	South Zone
381 W. 125th St. (at) 713.253.8900	100 E. 15th Ave. 713.253.8900

Midtown/West: Sachdeva*
22 W 45th St (bet 4th & 5th Ave)
212 279-2900

Midtown/West: Sachdeva*
22 W 45th St (bet 4th & 5th Ave)
212 279-2900

Midtown/West: SACHDEV*
22 W 45th St (bet 4th & 5th Ave)
212 279-2900

Midtown/West	Townhouse Homes*	
105 W. Ave. 100, Ste 5 & 500 St		202.426.4200
112.001.47 St		
Midtown/West	Totto Kramers	
300 W. 102nd St (Just off 10th Ave)		202.426.4200
112.001.47 St		
Midtown/West	Yakitori TOTO	
101 W. 100th St (Just off 10th Ave)		202.426.4200
112.001.47 St		
Midtown/West	Yoshinoya	
101 W. 100th St (Just off 10th Ave)		202.426.4200
112.001.47 St		

Northwestern, East

Midweek: Last	Always Keroscauk*	
2011-4th St. (out) 2nd-3rd Ave		500 C
132-493 10th		
Midweek: Exit	Agassiz Ave	
1122nd Ave (out) 20th St, 3rd St		1200 L
263-251 10th		
Midweek: Exit	Austin*	
501 4th St (out) Madison St 5th Ave		500 S
133-441 10th		

Midtown East	CONVULS-PA*	
127 E. 45th St (bet 3rd & 4th Ave)		225
263.624.7500		
Midtown East	ESD Tenyaki House*	
228 E. 63rd St (bet 2nd & 3rd Ave)		226
213.497.4275		
Midtown East	Gya-Raku*	
825 3rd Ave 1/F (at 56th St)		240
212.375.4476		

Midtown East	Hotels:	
The Plaza Hotel (Midtown Ave. at 59th St.)	212-681-2121	200-711-1111
Midtown East	Home	
200 York Ave. (at 68th St.)	212-460-1800	200-711-1111
Midtown East	Restaurants:	
	Embarcadere (at 68th St.)	200-711-1111

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1-800-346-7466 www.hottnews.com **\$29.95**

Meltdown: East Hoboken Park*
251 Eas Ave. (Sat 10A-4PM-2) **\$25**

Midtown East	Midtown East
201 E 12th St 2/F	201 E 12th St 2/F
212-677-1000	212-677-1000
Midtown East	Midtown East
101 E 46th St	101 E 46th St
212-677-1000	212-677-1000
Midtown East	Midtown East
101 E 46th St	101 E 46th St
212-677-1000	212-677-1000

for just 28 years! Lookin' for a million ways to use them old American football style footballs? I King Kongs for 2016 is out to be revised. Open until 3 am here! For the price, it's like a Nerf gun. Visit us!

Midtown East **Izakaya Anyaoka**
201 E. 34th St. (bet. 2nd & 3rd Ave.) \$25-35 (L)
212.693-0368

Midtown East **Jakui**
227 E. 33rd St. (bet. 2nd & 3rd Ave.) \$20-30 (L)
212.684-0254

Midtown East **KATSUHAMAMA***
117 E. 29th St. (bet. Madison & 1st Ave.) \$10-15 (L)
212.354-0003

Midtown East **Karusen Zushi**
211 4th St. 3-4 (bet. Madison & 1st Ave.) \$15-20 (L)
212.377-9192

Midtown East **Min Suki Restaurant**
100 E. 33rd St. (bet. 3rd & Madison Ave.) \$10-15 (L)
212.444-4333

Midtown East **MEGU Midtown**
140 34th St. (bet. 4th & 5th Ave.) \$15-20 (L)
212.384-3271

Midtown East **Mitsukoshi-Tsu**
171 E. 45th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.689-6882

Midtown East **MOGO**
100 E. 34th St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.684-0840

Midtown East **Nadia Sushis**
130 E. 32nd St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.655-2567

Midtown East **Nippon***
100 E. 32nd St. (bet. 3rd Ave. & Lexington) \$10-15 (L)
212.740-0228

Midtown East **Omafu***
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.428-8879

Midtown East **Onga***
107 E. 42nd St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.753-4492

Midtown East **Restaurant SED***
107 E. 42nd St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.689-0723

Midtown East **Pisage**
200 E. 34th St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.483-4336

Midtown East **Ramen Bar & Grill**
111 33rd St. (bet. Madison & 3rd Ave.) \$10-15 (L)
212.733-5221

Midtown East **Sakagura***
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.684-0840

Midtown East **Sincho Bar Hanchuan**
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.684-0840

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100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
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212.684-0840

Midtown East **Sincho Bar Hanchuan**
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.684-0840

Midtown East **Shikashi**
212 4th St. (bet. Madison & 3rd Ave.) \$10-15 (L)
212.612-0309

Midtown East **Soba TOTTO**
217 E. 42nd St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.687-1038

Midtown East **Sushi Time**
211 2nd Ave. (bet. 1st & 2nd St.) \$10-15 (L)
212.483-0003

Midtown East **SushiKasa**
201 E. 34th St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.740-0228

Midtown East **Sushido***
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.753-4492

Midtown East **Tokyo***
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.753-4492

Midtown East **Tsukasa**
171 E. 45th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.689-6882

Midtown East **West Union Izakaya**
107 E. 42nd St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.753-4492

Midtown East **Yakitori East***
212 E. 42nd St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.753-4492

Midtown East **YAMA Restaurant**
201 E. 42nd St. (bet. 3rd & 4th Ave.) \$10-15 (L)
212.753-4492

Midtown East **Yamaguchi Tokyo**
100 E. 34th St. (bet. 3rd & Lexington Ave.) \$10-15 (L)
212.753-4492

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TEL: 201.533.9368
www.komogashi.com

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Grilled Patty, Tuna, Grilled Sardine with Cod Roe, Nabeokyo Udon, Oden, Salmon, and much more!

LADIES DINNER SET (\$10) is also available. Only 3 customers from Great Central

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East Village BOMB STREET
 9 Bond St. (at Lexington & Broadway) 212-279-7850

East Village Cho-De
 Diverse and delicious food from all around the world. 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Curry Ra
 The original and only Indian restaurant in the East Village. 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Doca
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village East Noodle
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Gyo-Kaba
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Baskin
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village IPPUDO NY
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village BOM Sento
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Japanese
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village JEWEL BAKED
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Kojibu
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Kushi Ramen House
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East Village Kushi Ramen
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village KASABELA
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

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East Village Maruichi
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village MINCA
 100% organic, locally sourced ingredients. No MSG. No artificial flavors. No preservatives. No GMOs. No trans fats. No antibiotics. No hormones.

East Village Miso
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"KOGASHI MISO RAMEN" \$16

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Queens	KATSUNO*	
6041 Merrick Ave. Forest Hills, NY 11369-6522	\$25 (F)	
Queens	Kyoto Sashimi	
6001 136th St. Flushing, NY 11355	\$25 (F)	
718-882-1777		
Queens	LIUM Wok & Dining *	
28172 Flushing Ave. NY 11355	\$20 (F)	
718-266-8993		
Queens	Morita	
10401 205 St. Forest Hills, NY 11375	\$21 (F)	
718-266-2391		
Queens	Onishi Sashimi	
2148 Baisley Blvd. Astoria, NY 11103	\$20 (F)	
718-263-8323		
Queens	Shrine of Japan Allen Pk	
6440 Green Ave. Bayside, NY 11361	\$20 (F)	
718-215-7158		
Queens	SUSHI ISLAND*	
6140 Bayside Blvd. Bayside, NY 11361	\$20 (F)	
718-263-8323		
Queens	Sushi West	
10302 Northern Blvd. Flushing, NY 11356	\$10 (F)	
718-263-1234		
Queens	Wasawa Sashimi*	
25195 104th St. Astoria, NY 11109	\$20 (F)	
718-265-0370		

Long Island

Long Island	Berlinhaus	
2708 Northern Blvd. Great Neck, NY 11021	\$20 (F)	
516-473-9480		
Long Island	Everhouse	
520 Mackintosh Ct. Westbury, NY 11591	\$30 (F)	
516-339-9491		
Long Island	Foodies	
14-02 St. Huntington, NY 11743	\$40 (F)	
607-870-9400		
Long Island	Japanese Steak House*	
4 36 St. Valley Stream, NY 11581	\$25 (F)	
516-478-0475		
Long Island	Isuzu	
274 Junction Rd. East Patch, NY 11701	\$25 (F)	
516-478-0422		
Long Island	Koban Restaurant*	
2014 Main St. Westbury, NY 11591	\$30 (F)	
516-339-0386		
Long Island	Kozzo	
9400 Highway 40. Great Neck, NY 11021	\$25 (F)	
516-463-3408		
Long Island	Kurashige	
415 New York Ave. Huntington, NY 11743	\$30 (F)	
607-414-0300		
Long Island	Kushimoto*	
37 Glenwood St. Oyster Bay, NY 11770	\$22 (F)	
616-465-3075		
Long Island	Marcos Restaurant*	
1000 Franklin Ave. Garden City, NY 11530	\$25 (F)	
516-478-8981		
Long Island	Nagachina*	
10-11 207th St. Seaside, NY 11580	\$25 (F)	
516-478-0422		
Long Island	Sushi-Sake Post WA	
60 Nass St. Port Washington, NY 11050	\$20 (F)	
718-263-1250		
Long Island	Suzanne	
620 Morris Ave. Westbury, NY 11591	\$18 (F)	
516-339-0422		

Long Island	Sea Restaurant*	
23 Main St. Great Neck, NY 11021	\$40 (F)	
516-339-1331		
Long Island	Shore of Japan*	
49 Old Country Rd. Great Neck, NY 11021	\$20 (F)	
516-463-0000		
Long Island	SUSHI K20	
10000 Glenwood St. Great Neck, NY 11021	\$25 (F)	
516-339-1111		
Long Island	TAKO Restaurant	
151 Village Ave. East & Or. Rd. 11558	\$20 (F)	
516-463-1840		
Long Island	Toku Sashimi*	
227 Carleton Ave. Westbury, NY 11591	\$20 (F)	
516-339-0320		
Long Island	Tony's*	
161 Junction Rd. East Patch, NY 11701	\$20 (F)	
516-478-1115		
Long Island	Restaurant Yamauchi*	
Great Yarm. serving the best authentic Japanese home cooking and technique. This restaurant has the most authentic Japanese food and atmosphere. Authentic Japanese food and atmosphere. Authentic Japanese food and atmosphere.		
10000 Glenwood St. Great Neck, NY 11021	\$25 (F)	
516-463-0000		
Long Island	Yuki's Palace Too*	
101 Main St. Westbury, NY 11591	\$25 (F)	
516-339-1115		

The Bronx

The Bronx	OBAMA	
500 Guyton Ave. Bronx, NY 10454	\$35 (F)	
718-646-7850		

Westchester

Westchester	Japan*	
387 Pleasant Ave. Yonkers, NY 10507	\$25 (F)	
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Westchester	Nanase	
321 Pleasant Ave. Yonkers, NY 10507	\$30 (F)	
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Westchester	Nishi	
470 Ashland Ave. Yonkers, NY 10507	\$20 (F)	
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Westchester	Nishi*	
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914-437-9540		
Westchester	Sakura	
10101 101 St. Yonkers, NY 10507	\$25 (F)	
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Westchester	Susan Restaurant*	
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Westchester	Tony's	
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Check out our gallery of beautiful photos!

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the way of wasan: Seasonal, Local, Healthy.

The Month's Recommendation

Beef Nikomi (with soft-boiled egg and tofu) — \$7.5

Having a similar climate to the French city of Bordeaux, Long Island is known for producing high quality red wines. When you visit the Long Island red wine to create a Beef Nikomi. The beef is made from red wine, soy sauce and sugar, but the balance of these three ingredients depends on the type of beef used each day. This is the Way of Wasan. For example, when using a large piece of beef, more soy sauce is added to the broth. The beef and especially made broths are served and simmered over a low flame to give a rich flavor and tender texture that you're sure to enjoy.

Also available: New York Local 5-Course — \$45



Wasan is a well-known original taste. Wasan Japanese is now available.

108 E. 4th St. (bet. 3rd & 2nd Ave.)
212-777-1978 / www.wasan-ny.com

A portion of Wasan's sales will go to support the official cause of the 2011 Great East Japan Earthquake and Tsunami.

Chinese Take Out UN-like Any Other

Shih Lee, nicknamed the "United Nations Cafeteria", stands as proof that you don't have to go all the way downtown to get remarkable Chinese cuisine at reasonable prices. This twenty-one year old, secret Midtown hot spot for UN staffers relies on its slow, home-style cooking to provide comfort to customers living in a foreign land. As testament to the restaurant's popularity, its walls are covered with past cards from adoring fans around the world.

"Our menu is much smaller than our competitors' because we want to focus on a few things and do them really well," explains Manager/Owner Mr. Lee, who greets regulars by name while handing out spectacular, heart-warming dishes like a Philippine style adobo Pork Stew made from rich chunks of pork belly cooked for hours, creating a thick, almost

sweet sauce. Customers use their hands to sizzle Shredded Ox Tail, another labor-intensive dish resulting in soft, succulent flavorful meat. Shih Lee's classic American Chinese dish General's Chicken could easily be called the best in NYC with its light, crispy batter, glistening auburn sauce and choice between white meat, dark meat or both. Another popular dish is the *Friend Better Fish* that is only served on Fridays and is guaranteed to sell out. Shih Lee is a real food lover's restaurant serving unconventional bits like tripe, pig's feet and ears. Much of the restaurant's success is owed to Chef Charlie who has been running the kitchen for the past sixteen years.

The \$6.75 lunch special keeps the doors bustling during mid-day, but local connoisseurs know that it is the ideal place to meet friends for a filling dinner before a night on the town.



◀ Quality and care are the key ingredients that set Shih Lee apart. The General's Chicken blows the competition out of the water while the Shredded Beef Noodles warm the heart and tease the tongue.



▶ Shih Lee's Pork Stew is a guilty pleasure because it's that good that you don't care about calorie content.



Shih Lee
201 E. 46th St., (bet. 1st & 2nd
Aves.) New York, NY 10017
TEL: 212-467-0344
Mon-Fri 11:00am-9:00pm

Coming Up! **CHOPSTICKS NY**

March Issue (Published on 2/24/2012)

Sushi Special Edition

In all of Japanese cuisine, sushi is by far the most popular dish. With New Yorkers fortunate to have many opportunities to dine on sushi daily, Chopsticks NY will create a big feature highlighting sushi in the March issue, providing useful information on eating etiquette, types of fish and how to order omakase at the counter. In this ultimate NY sushi guide, we will also feature the latest on sushi restaurants and menus. Please take this opportunity to advertise to our readers.

For further inquiries or to request materials please call or email:
TEL: 1-800-536-8863 / 212-431-8970 adsales@chopsticksnyc.com

[Deadline] Display Ad: 2/8/12 (Thurs)





Other Asian Restaurant Guide

\$\$\$ Average price for a dinner without alcohol or tax and tip



Chopsticks can be found at www.chopsticksonline.com
 * Coupons available in this ad are valid to pick up

CHINESE

Upper West **Ivy's Cafe*** **\$22.50 L**
 6979 74th St (at Glenhurst & Hudson Ave)
 212-961-3333

Upper West **Olivia's** **\$18.50 L**
 190 Glenhurst Ave (at 65th & 67th St)
 212-569-4191

Upper West **Olivia's** **\$15.50 L**
 260 Glenhurst Ave (at 65th St)
 212-433-3333

Upper West **Shue Lee West** **\$20 L**
 62 W 86th St (at Central Park West & Columbus)
 212-569-4555

Upper East **Cafe Duongnam** **\$18.50 L**
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Upper East **Ori Place** **\$22.50 L**
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Upper East **Pug House** **\$15.50 L**
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Midtown West **Olivia's** **\$15.50 L**
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 212-433-3333

Midtown West **Ruby Fox's Tacos & Salsas** **\$22.50 L**
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 212-444-6666

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Maltese name	Genre	Price
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Midwest Wind	Classy Chorus	
4019 3910-1, (4th, 5th & 6th Ave.) 2104101269		\$80.5K
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1919 5th & 6th (S. 1st & 2nd Ave.) 2104100001		\$70.5K
Midwest Wind	DCB Tula House	
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3019 2nd St. (S. 1st & 2nd Ave.) 2104101077		\$130.5K
Midwest Wind	Dennis Engstrom	
1719 1st St. (S. 1st & 2nd Ave.) 2104101030		\$104.5K
Midwest Wind	Good Mike Chik	
4119 2nd St. (S. 1st & 2nd Ave.) 2104101073		\$125.5K
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1219 2nd St. (S. 1st & 2nd Ave.) 2104101004		\$115.5K
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1019 2nd St. (S. 1st & 2nd Ave.) 2104101197		\$115.5K
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1019 2nd St. (S. 1st & 2nd Ave.) 2104101145		\$125.5K
Midwest Wind	Keung Yung Wai*	
1219 2nd St. (S. 1st & 2nd Ave.) 2104101182		\$145.5K
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1019 2nd St. (S. 1st & 2nd Ave.) 2104101008		\$120.5K
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Tricks & Trivia

Bad Manners – Chopsticks (Never do that!)

Name bashi: Licking the tips of the chopsticks

Sashi bashi: Spewing food with the tips of the chopsticks

Yase bashi: Pulling dishes towards you using the chopsticks

Hashi utaushi: Taking food with your chopsticks from another person's chopsticks

Tsukitate bashi: Sticking chopsticks into the bowl of rice vertically



CHOPSTICKS

Let's Eat the Season

- Kumquat -

For the month of February, in the spirit of St. Valentine's Day, this recipe corner enters you to something sweet by featuring a seasonal and healthy fruit, the kumquat. Called *kinkan* in Japan, the fruit is enjoyed as a compote, jam, and fruit liquor during the winter and is taken as a natural remedy for colds, sore throats, and coughs. It is scientifically proven that the kumquat strengthens capillaries and helps prevent high blood pressure and arteriosclerosis thanks to an abundance of vitamins, and especially Hesperidin contained in its

skin. This time, Misako Sassa makes the most of the fruit's flavor and health benefits by creating Kumquat Compote, which is easy to cook and versatile to eat. If you use the compote as a garnish for sweets like chocolate cake and ice cream, its citrus, bitter flavor really upgrades desserts in both taste and presentation. Also, the accompanying kumquat syrup has a nice citrus flavor and nutrients, so you can drink it with hot water, add it to black tea, or make jelly out of it.

Kumquat Compote



(INGREDIENTS) (Serves 3-4 people)

- ☐ 1 pt kumquats
- ☐ 1/2 lb dark brown sugar
- ☐ 3 cups water
- ☐ 3 tbsp orange liqueur (Cointreau, Grand Marnet, etc.)

(DIRECTIONS)

1. Wash kumquats well and dry with paper towel
2. With a needle, prick some holes all over the peel. (This prevents kumquats from shrinking after cooked)
3. Boil 3 cups of water and dissolve sugar

4. Add kumquats to the pot and bring it back to a boil. Turn off the heat when it begins to boil.

5. Let the mixture cool down for about 15 minutes and bring it back to a boil. Repeat 2 more times.

6. Add orange liqueur at the end of the process. If you don't have the liqueur, you can skip this step.

7. Put the kumquat mixture into a container and let it sit in the fridge overnight.

8. Serve it with ice cream, over a dark chocolate cake, or enjoy it as is.



Tip: Kumquat compote is used as a throat medicine in Japan. The syrup, with brown sugar and kumquat, can soothe a scratchy throat!



MISAKO SASSA Japanese cooking instructor/fred consultant. Misako teaches authentic Japanese cooking. Learning is simple, delicious, and healthy home-style cooking using seasonal and local ingredients.

Website: japanesecookingacademy.com
Cooking rules: japancooking.com

LIFESTYLE

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REFINE YOUR ROSE CHOICE FOR A SUCCESSFUL ST. VALENTINE'S DAY

LANGUAGE

TALKING ABOUT WEATHER

MANGA & ANIME

GAKUEN (SCHOOL) MANGA

TRAVEL

STROLLING KYUSHU

LISTINGS

BEAUTY / HEALTH / SHOP / SCHOOL



Natural Remedy Recipes That Keep You Healthy

Garlic Vinegar

Effect:

Good for poor blood circulation, fatigue and insomnia

1. Place peeled garlic cloves in salt water to remove unwanted bitterness
2. Wash the garlic cloves and dry them
3. In a large bottle, submerge garlic cloves in 720 ml (24.3 oz) of any white liquor and 250 g (8.95 lbs) of granulated sugar
4. Leave in a cool, dark place for 3-5 months

Directions: Good to drink a bit before bed



Pickled Garlic in Honey

Effect:

Good for recovery due to fatigue or hangovers

1. Wash small, seed peeled garlic cloves (if large, cut into two) about 250 g (8.95 lbs), with water
2. Leave the garlic out to dry
3. In a jar, place garlic cloves in a generous amount of honey, enough to cover them
4. Leave for 1 month in the fridge

Directions: Eat 2-4 daily

Plum Vinegar Drink

Effect:

Good for strengthening liver function

1. Use a toothpick, needle or big skewer to poke holes all over the peel of green plums
2. In a glass jar alternately place in layers about 1kg (2.2 lbs) each of plums and rock sugar
3. Completely submerge and cover the plums and sugar in vinegar
4. Seal and store in a cool, dark place for 1-2 months

Directions: Before drinking, dilute with 3 parts water to 1 part vinegar

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Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.

See the website for details

www.beautymade.com/cu/



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Beauty Guide

Selected services are listed below; prices for hair, nails, and other treatments are listed below. For more information, please call the salon.

- Openings available in www.chopsticksnyc.com
- Checklist for new clients to pick up

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212-693-6400 M-F 10-6

Openings: **Universal Studio**
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FOCUS • CULTURE

REFINE YOUR ROSE CHOICE FOR A SUCCESSFUL ST. VALENTINE'S DAY

When it comes to St. Valentine's Day, the most popular gift from a man to a woman usually is a dozen roses. Mr. Kyoia Osawa, owner of Terry May Concept Flowers in Midtown Manhattan, says "Valentine's Day is the biggest day for flower shops." However, very few people actually know the etiquette of flower-giving, so I decided to visit Mr. Osawa for a quick lesson on the matter.

According to Mr. Osawa, "even the laziest of guys get flowers for his spouse or significant other on St. Valentine's Day, if nothing else." The biggest problem is, many of them go to a flower shop last minute and expect to get the best quality roses. "Good flowers go fast. If you expect to get something breathtaking, you have to act early." To avoid this hassle, many turn to ordering online, and while it may save time, Mr. Osawa has some caution for anyone that does so. "The product images are arranged specifically for presentation purposes, bringing all the flowers to the front, making the arrangement look much bigger in volume than its actual size." Another thing to consider is that many flowers come in different quality levels, so if possible you may be getting lower quality and therefore shorter lasting flowers.

Just with red roses alone, there are many breeds. High quality roses such as Forever Young and Freedom have more petals. The Forever Young, for example, has about 60 to 70 petals per flower and is just a bigger, fuller flower; therefore much more impressive. Each breed has its own characteristics and different hues of red, so getting various colors of red roses is also an arrangement option for St. Valentine's Day. Some want to enjoy the aroma. In this case, getting a dozen Garden Roses which have larger flowers can also fill your home with a lovely scent. Whatever you choose the key is to be present in the flower shop to decide so that you can check for quality and get exactly what you want.

When looking for a healthy rose, most people in-

strictly look at the flower, but the key is in the stem. "Fresh roses break easily. The fresher it is, the easier its thorns snap off! You also want to look for leaves that are pointing upwards." But perhaps the biggest tip Mr. Osawa had for our readers was this: consider your relationship with the person you are giving flowers to before choosing an arrangement. "Flowers have meaning, and nothing says 'love' more than a dozen red roses. But if you've known your partner only for a short while, a dozen roses can be a heavy message. If your relationship is not ready for that yet, add some white roses and make it more playful or maybe send an arrangement of other flowers you know are her favorites."

The wrapping and packaging are also something you can experiment with. Whether you want to make your bouquet gorgeous, minimalist, or chic, there are ways to play around with the presentation, which cannot be easily done with online orders. To consider those who receive the bouquet, they would need someone to put them in, but if you send a bouquet already arranged in a vase, that would be more convenient and skip up the level of the whole gift! Mr. Osawa adds, "Delivering flowers to offices is very common now. The sender would better consider the situation that the recipient has to carry them all the way home. I advise the sender to make the bouquet handy size or pack with a carrying bag."

After our little lesson, I came to realize there was a reason this tradition of flower giving has stuck throughout time. It's because they are not forever, every thought behind it means that each rose

—Reported by Adeya Robinson

Terry May Concept Flowers
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www.terrymayflowers.com



1. Once they are wrapped tightly (ideally with your own eyes, the difference between a regular and a higher quality rose is obvious. One is far more expensive than the other.) 2. Look for healthy looking stems, and leaves (pointing upwards). 3. Remember: roses shed some of their stem ends and change the water supply. 4. An arrangement of various different types of red roses is a great way to uplevel the traditional gift.



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Chadler	New York Riders*	
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Chadler	Shin Ewki Kz Akole	Article
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Chadler	Shirley Range HPC Beach	News
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Nihongo YOMOYAMA Talk

Yomoyama literally translates as “mountains in all directions” but is used to mean “miscellaneous things.” Here we randomly pick a topic and take you deeper into the complex world of the Japanese language.

Talking About Weather

Starting a conversation with a topic about weather is a universal manner that can be used between friends and even among strangers. Understanding how to express weather conditions in Japanese can help you start and join in a conversation. Here we introduce a couple of expressions divided into three common grammatical structures.

1. (adjective) + *desu*

Ex. *Atsuu desu* (It's hot.)

This is the simplest structure, and you can use any adjective to describe a weather condition. “Desu” can be omitted from the conversation, but that may sound too casual and sometimes rude. Adding the

suffix “*te*” at the end can make the sentence sound friendlier.

Ex. *Atsuu desu ne* (It's hot, isn't it?)

(Common adjectives: *atsui* [hot], *atsukoi* [warm], *muishitsu* [humid], *semai* [stuffy], *suzushii* [cool].)

2. (noun) + *desu*

Ex. *Ame desu* (It's rain.)

This is another simple structure. It may seem like it's completely the same structure, but it would conjugate differently when making it past tense and progressive, as well as with connectives, so it is important to differentiate nouns from adjectives.

(Common nouns: *horo* [good weather], *ame* [rain],

yuki [snow], *mizuke-ame* [shower], *senri* [hail], *kaze* [wind], *karu* [fog], *kasame* [light mist], *koayari* [light snow], *some* [heavy rain], *oyari* [heavy snow].)

3. (noun) + *ga* + (adjective) *desu*

Ex. *Kaze ga tsuyoi desu* (It's windy.)

This is a little more elaborate expression and gives you chances to describe in more detail.

(Common phrases: *kaze ga tsuyoi* (The wind is strong), *ame ga hageshi* (It rains hard), *komechi ga +* (It is pleasant), *kan ga takaihita* (The temperature is high/few), *kan ga fukai* (It's really foggy).)

Next month, we will introduce more expressions for weather using verbs.

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MANGA & ANIME REPORT

Gakuen (school) Manga

By Yuruko Nomura

Gakuen manga, stories that take place in a school setting, have been a popular genre of Manga since the '30s with titles like *Sotto Shōkan Patterson Shōshō*, *Ten no Shōwa* (The Heart of Thomas), *Nutan Club* (Nutsan Club), and *Haruichi Gakuen* (Stressful School) that were big hits back then. Whether it was forbidden love, or teenage rights of passage, a school campus always provided the perfect and convenient setting for a variety of themes and fantasies to play out.

The origin of manga was *kamishibai*, a form of art in Japan where men told stories to children, for a fee, at parks and street corners, showing their original panels of drawings. Children remained the main audience as the medium switched over to manga when *kamishibai* dealt out with the arrival of serial book stores in the '60s. Thus shōnen (boy) and shōjo (girl) manga became the original genre.

Although manga was also popular among older teens, the *seinen* manga (young adult) category did not break out until the '30s when the demands grew larger as the original manga generation were grow-

ing up. The '30s was a generation of independent thinking and experimentation. This was reflected in the world of manga with artists of respect titles like *Ten no Shōwa* and *Gyokusen no Mado* (Mindful of Gyokusen) one of the first BL (Boy's Love) mangas, and *Haruichi Gakuen*, an erotic manga, all taking place on high-school campuses. Due to its over-the-top, sexual references, *Haruichi Gakuen* became a target of major scrutiny from parents and educators all across Japan when it was first released, but it eventually went on to being the first *gakuen* manga that built a significant male following. Ever since then, the *gakuen* genre has been a popular form for manga artists to experiment with all sorts of scenarios.

Although there are *gakuen* manga that partly focus on day-to-day student life, many are a part of sub-categories like comedy, love (including BL and yaoi), sports, club-themed, and erotic. As we entered the '80s, we saw the genre producing many low-comedy stories that created envy among young female followers. As a society, this was a period of publication. The economy was booming, life was good, and nobody wanted to read anything serious anymore. But as we hit the '90s things started taking a serious tone again, where this time, school incorporating another subject such as home-life, investigative stories, or sports themes became the trend. Today story plots found in this genre are more in-depth and intricate than ever, attracting more mature readers.

Kimi ni wa Todoku (Reaching You)

A best-selling *Gakuen* manga among female readers, in 2011 was this love story between a popular boy and a very shy girl almost invisible amongst her peers at school. Author Kenryo Shira captured the hearts of females of all ages with her beautiful, unique, and modern drawing-style and endearing story.

Me Nomura's Pick #1



Me Nomura's Pick #2



K-On!

A four-panel manga by Kakifly is a light-hearted comedy about four high school girls who form a band to save their school music club. With characters of Moe (Japanese term for cute and sexy), and lyrical poems for hearing or reading, it caught on the wildfire amongst the Japanese *otaku* (otaku) boys last year.

Me Nomura's Pick #3



Ama no Kishi (The Knight in The Area)

This club-themed life is about two students in a high school soccer team, one a manager, one a player. The strange frequently fight as one feels the other is wasting his talent away. The sibling love-hate relationship becomes further complicated when a girl in childhood friend gets in between them.



Yuruko Nomura

Reader of comic and manga related products for Kinokuniya's Manhattan location, his favorite *gakuen* manga is *Ten no Shōwa* by Hirono Arakawa.

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Strolling Kyushu

With a strong history and rich nature, Kyushu became a home of unique regional flavors and culture, and a great destination to enjoy Japan's southwestern hospitality. By riding Japan's famous bullet train, the Shinkansen, all the destinations are much more accessible from anywhere in Japan. The Shinkansen system has recently been extended all the way to Kagoshima, the southern tip of Kyushu Island, connecting from north to south three of the four main islands of the Japanese archipelago. The train line hits the gateway to Nago-saki, one of the few open ports during the Edo period of isolation, goes through Kametate where the grand canal in Japan still stands since the 15th Century, all the way to the bottom of Kyushu, allowing a perfect showcase of Kyushu's historical treasures to be enjoyed.

Kyushu's cities hold a deep history and tradition in food, festivals and crafts. Hakata, an old district in Fukuoka, is famous for traditional dolls and textiles. Kyushu's rich sea also allows for a large variety of pottery such as Karatsu, Arita, Inari and Setsumono. The warm climate is perfect to grow barley and sweet potatoes used to create Kyushu's regional shochu.

The unique culture of Kyushu is due to its proximity to Taiwan and the Korean Peninsula, merging continental flavors in cuisine to dishes like tonkotsu pork broth ramen and mentaiko red-pepper marinated spicy

fish roe. The early European merchants that arrived in Nagasaki in the 16th century and the Dutch merchants and Portuguese Catholic missionaries helped influence the birth of sweets like sponge cake, basbous, which were believed to originate from Portuguese regional dessert, Pão de Costão. Kyushu's regional culture was developed through the local historical interaction with other countries.

Kyushu's geography naturally allows for a unique relaxing experience. The abundance of volcanic activity in the area creates a great source of springs, natural hot springs and the water's seven colors makes Kyushu's hot springs truly special. Kagoshima has one of the world's most unique spa methods. In Ibusaki city found on Kagoshima's southern coastline, you can bury your body from the neckdown in natural hot sand on the beach, for a therapeutic, unique nature experience.

The 12 stop train journey starts in Fukuoka, where the other Shinkansen lines meet. The interior of the train cars are designed with regional characteristics, using specially designed decor from Kyushu such as textiles for sheets, indigenous wood paneled interior walls with gold leaf, and weather-worn shades and screens made from Kyushu's cherry trees. From the big city vibe to the cultural enrichment and ultimate relaxation, it is now easier than ever to visit Kyushu from any part of Japan.

KYUSHU SHINKANSEN

The Kyushu Shinkansen is a bullet train running on Kyushu Island, starting from the west side route of the island. It makes 12 stops that begin at Hakata Station, the terminal of Sanyo Shinkansen, to Kagoshima-Chuo Station at the southern tip of the island. Many stops of the Kyushu Shinkansen connect with local lines to make your travel to the east side and coastal line of the island's easier allowing you to enjoy unique regional features.

12 Stops on the Kyushu Shinkansen:

1. Hakata (Fukuoka Prefecture)
2. Shin-Itoya (Saga Prefecture)
3. Kurume (Fukuoka Prefecture)
4. Chikugo-Fenagaya (Fukuoka Prefecture)
5. Shin-Otsu (Fukuoka Prefecture)
6. Shin-Tanawa (Kumamoto Prefecture)
7. Kumamoto (Kumamoto Prefecture)
8. Shin-Yatsushiro (Kumamoto Prefecture)
9. Shin-Aomori (Kumamoto Prefecture)
10. Itoya (Kagoshima Prefecture)
11. Sendai (Kagoshima Prefecture)
12. Kagoshima-Chuo (Kagoshima Prefecture)

SHOCHU, REGIONAL DRINK THAT HAS WORLDWIDE APPEAL

Shochu has been traditionally enjoyed throughout Japan, but most of the shochu destinations converge on Kyushu Island partly because shochu originated on the island and partly because the area produces a lot of grain ingredients. Naturally, shochu culture has been developed in Kyushu more than any other areas in Japan. When you visit Kyushu, you should try regional shochu and appreciate the local flavors.



ONSEN HOT SPRINGS IN KYUSHU

Kyushu has a warm, tropical climate, rich in geothermal activity, a perfect destination to enjoy the many hot spring resorts. Kumamoto's Gundaba Onsen town is lined with many ryokans, perfect for onsen hopping in Fukuoka. Oita Prefecture's Beppu city is the hot spring capital of Japan, boasting the most hot spring water of various colors and beneficial properties. At the southwestern tip, Kagoshima's Ibusaki city is famous for buying top-guns in hot sand. Explore Kyushu's natural beauty and enjoy the truly relaxing Japanese art form of onsen.



(Top Right) You should not miss the beautiful Kumamoto Castle. Originally fortified in 1486, the castle is considered one of the three premier castles along with Himeji Castle and Matsuyama Castle.

(Bottom Right) Warm your body to the core by bathing in the famous sunomaki-buro or black sand spa in Ibusaki City, Kagoshima Prefecture.



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ICHIYO HIGUCHI (1872-1896)

Ichijo Higuchi is considered to be the first professional female writer in modern Japanese literature. Born in Tokyo into a samurai lineage, Higuchi started showing literary talent when she was a very small child. Her short life, however, was full of hardship. After her father failed in business, Higuchi's family suffered from poverty. When she was 16, her older brother died and just one year after that her father passed away. Afterwards, her engagement was canceled because of her family's financial situation. Higuchi became the head of her family when she was 17. While her mother and sister earned money by sewing, she supported the family by writing stories. Her first novel was published when she was 20. Before she died at 24 from tuberculosis, she wrote excellent novels, essays and poems, including *Dark Lilies* (*Yume no Hana*), *Chrysanthemum* (*Kiku no Hana*), and *Love and Death* (*Yume no Hana*). In 2006, the Ministry of Finance issued a 5,000-yen banknote with Higuchi's portrait. She is the first female to appear on a Japanese banknote.



Exhibition

Through February 3 **FREE**

Sato Shōbun: Izumi Iwano

Miami

Japanese antique store, Iwano will be hosting a solo exhibition featuring painter, Iwano Sato, living abroad painting under the late Tōkyōshi Nakamura, who was a conceptual artist in Osaka and Kyoto. Mr. Sato has developed a distinctive and personal style interested in expressing personal subject matter. Mr. Iwano's artwork focuses on cultural and social iconographic symbolism while also communicating new emotions such as anger, frustration, beauty and confusion.

Location: 67 2nd Ave. (bet. 126 & 128 St.)

New York, NY 10003

TEL: 212-693-5886 / www.iwano.com

Through February 24 **FREE**

Recent Paintings by Fumiko Tada

Season City Fine Art



Season City Fine Art is pleased to announce an exhibition featuring the recent paintings and prints of Fumiko Tada. Fumiko Tada's love for materials and mixing techniques is reflected in the rich variety of

work in this exhibition, featuring 8 large and 15 small paintings and a grouping of seven sketches and watercolors. Tada continues to juxtapose natural with man-made life in her new series of magical landscapes, weaving with lines and forms and filled with feelings and bands of color.

Location: 48 W. 19th St. (bet. Central Park West and Columbus Ave.)

3rd Fl., New York, NY 10011

TEL: 857-853-3441 / www.seasoncityfineart.com

January 25 – 31 **FREE**

Painting Northern Snow Scenes for 32 Years Exhibition
Motokazu Tanaka

The Nogon Gallery

The Nogon Gallery is pleased to present the exhibition, "Painting Northern Snow Scenes for 32 Years" by oil painter, Motokazu Tanaka, who is well known for his winter landscape paintings such as fishing villages and fish markets in northeastern Japan. In this exhibition, 50 of his latest paintings such as *Glaciers Winter Day*, *Brush Sea*, and *Wagon* in Northern Japan will be exhibited.

Location: 115 W. 37th St. (bet. 46 & 48 Ave.)

New York, NY 10018

TEL: 212-693-5223

www.nogongallery.com



hanging picture scrolls. Opening reception and artist talk will be held Feb. 2, 6-8pm.

Location: 327 W. 38th St.

(bet. 36th & 39th Ave.) **Manhattan**

New York, NY 10018

TEL: 212-647-4819

www.nogongallery.com

February 10-12 **FREE**

Japan Next Exhibition: "Future Tradition MADO"

WRD Consortium of Companies

A unique event will be held showcasing a fusion of cutting-edge design and technology with culture rooted in traditional Japanese craftsmanship. The collaboration of luxury brands with traditional Japanese handicrafts have created future style craftsworks which will hopefully inspire discovery, beauty and surprise and promote a new "future tradition" of creative handicrafts. With exhibitors in New York and Paris displaying unique products such as a bag made in collaboration with FENDI and ultra modern, creative shoes designed by Miyoko Kusuda that only Guggenheim could create, this event cannot be missed from fashionistas, to creatives, designers and artists alike. The designs will also be available for purchase.

Location: *Open Studio*

103 Broadway / 3rd Fl. (bet. 36th & 38th St.)

New York, NY 10003-1235 / info/japannext-ny.com

February 22 – March 10 **FREE**

Painting Flowers Through Photography Exhibition

Takashi Tanioka

Ippodo Gallery

Ippodo Gallery NY will be hosting its very first overseas exhibition by Kyoto born photographer, Takashi Tanioka,

who specializes in creating beautiful pictures of flowers and trees that resemble paintings. The "Painting Flowers Through Photography" exhibition will display photographs of seasonal plants that have been printed on handmade Japanese paper, making the image of traditional paintings, and twenty-five of these will be mounted in the form of contemporary



Performance

February 5-15

Tokio Confidential
Athena Stage 2

Set in 1975 Japan, *Tokio Confidential* is a new musical about a young American man whose idea crosses an ocean in search of a lost love. But when the widow falls in love with a renowned Japanese hit-to artist, she enters a world of extreme beauty and becomes an object of unexpected desire. Directed by Johannes Møller (American talent and touring music and lyrics by Eric Schorr, *Tokio Confidential* will play at Athena Theater Stage 2 beginning February 5. Tickets can be purchased by visiting TicketCentral at www.ticketcentral.com or calling 712-379-6260. For more information, please visit www.tokio-confidential.com.

Location: 220 W. 44th St. (bet 4th & 5th Ave.)
New York, NY 10011

Tel: 212-491-0117 / www.athentheater.org

Lecture/Forum/ Film/Festival

February 11

Advanced Screening of Studio Ghibli's "The Secret World of Arrietty"

From the legendary Studio Ghibli that brought you "Spirited Away" and "Ponyo" comes "The Secret World of Arrietty" (Koto-G), an animated adventure based on Mary Norton's beloved children's book series "The Borrowers." Walt Disney Pictures and Studio Ghibli invite you to an advance screening of "The Secret World of Arrietty" Saturday Feb. 11, 10 a.m. at a Manhattan theater yet to be determined. To enter for your chance to win a lovely four-pack of popcorn, email rdmcp@ghibli.com with "The Secret World of Arrietty / Chopsticks NY" as the subject line, along with your name, mailing address and daytime phone number in the body. No purchase is necessary to enter or win.

Info: Disney.com/Arrietty

Aviation.com/SecretWorldOfArrietty



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February 6, 12, and 19 **FREE**
Icons of Japanese Illustration Workshop
Reseller Art Gallery



Learn to draw and create famous traditional icons of Japanese art, such as geisha, samurai, kabuki, kimono, Biko, sakura, Japanese bodies, and more, in a fun and interesting way to learn about traditional Japanese culture and history in this new workshop. Every Sunday starting with a free 30-minute briefing session from 1:30 p.m., the class will go from 2 - 3:15 p.m., \$20 for adults and \$75 for students. The workshop instructor, Yoko Nobe is a Japanese illustration and painter with styles of both traditional and modern Japanese art: floor, canvas, paintings to digital design. Being in your *Chopsticks NY* magazine and get 50% off your first class.

Location: 41-30 29th St.

Long Island City, NY 11101

Tel: 718-784-1849

<http://www.icons-of-japanese-illustration.com/>

March 5, 12, 19, and 26
Introductory Class for Zen Archery

Toku KYUOGAKU, Inc.

Kyudo means "the way of the bow." The practice of Zen Archery is moving meditation. Toku Kyudogaku will offer a beginner's program on 4 consecutive Mondays in March. This "First Shot" program introduces new students to the 7 coordinators and will give them the foundation to continue with weekly classes. The fee is \$200 and includes 4 months of the program and 5 additional weeks of classes. Equipment is also included. To register please visit Toku's web site.



Location: 157 W. 22nd St. bet R, (bet 6th & 7th Ave.)

New York, NY 10011

Tel: 212-493-0117 / www.tokukyudo.org

Event

February 6-11, 15

Shochu and Sake Tasting Contest
ENJOINT

A shochu tasting contest will take place in 16 restaurants and bars around NYC with the winner receiving two round-trip flights to Japan and \$2,000 travel insurance. Cost is \$30 to participate, which includes two free shochu drinks. Preliminary rounds will take place from February 6 to 11. The top three winners at each restaurant/bar will receive a gift certificate and will go on to compete in the final round. The final round will take place February 15 from 7:00 to 9:00 p.m. at the Kikyo Hotel, also offering an open bar of shochu cocktails. Admissions to the final will be \$25 and participants must be at least 21 years of age. www.shochucontest.com



February 10-11

Kimonos Day

Kimonos House

The Japanese kimono shop on Soho, has a long history in NYC and is once again holding it's annual "Kimono Day" event. If it will be your first time to wear a kimono or even if you are experienced, you can receive free consultation and advice from a Japanese professional kimono stylist. If you arrive at Kimonos House on either one of those days wearing a kimono you will be entered into a drawing to win a \$30 gift certificate. The winner will be announced the following month. In addition, Kimonos House will have a winter sale on new and vintage kimonos, obis and other accessories up to 65% off (some items are excluded) from Feb. 5-15.

Location: 137 Thompson St. (bet Prince and Houston St.)

New York, NY 10012

Tel: 212-981-8232

kimonoshouse.blogspot.com

February 10 & 11**Experience Shochu NYC 2012**

— Shochu, the National Spirit of Japan—
Japan External Trade Organization (JETRO), Japan
Sake and Shochu Makers Association

is the event "Japanese Shochu NYC 2012" that will showcase hoshuku shochu and awamori from 16 leading artisan shochu producers, you can taste, learn and immerse yourself in the national spirit of Japan. On the 10th, three Japanese restaurants, Inokaya, Ichirangya and Sakagura will hold shochu tasting events. In each restaurant listed below, 5-6 distillers will serve five brands of hoshuku shochu and awamori. At the special tasting booth, diners and customers will be able to taste shochu for free. These shochu are also available to order at the table.

On the 11th at the Astor Center, you can walk around tasting hoshuku shochu and awamori from 16 shochu producers. Enjoy the national spirit of Japan and educate yourself at the live event. Pre-registration is required via <http://shochu-events.com/>

Location for Feb. 10 event (Inokaya)
231 W 46th St., 3rd floor (at 6 Ave & 6th Ave)
New York, NY 10018
Tel: 212 254-2981

Ichirangya
231 E 9th St., 2/F (at 2nd & 3rd Ave.)
New York, NY 10003
Tel: 212 676-6624

Sakagura
211 E 4th St., 2/F (at 2nd & 3rd Ave.)
New York, NY 10002
Tel: 212 623-7337

Location for Feb. 11 event (Astor Center)
399 Lexington St., New York, NY 10017
<http://shochu-events.com/> (Registration only)

February 14**Valentine's Day All-You-Can-Eat-and-Drink Event**
Manitake

This Valentine's Day, for \$40 per person, Manitake offers all you-can-eat platters full of winter dishes and all you-can-drink Yakuhi Wheat Shochu. Reserve in advance and receive free home wine. Relax and unwind at this first-at-home restaurant and enjoy a warm atmosphere as well as delicious and elegant foods.

Location: 44 E 2nd St.
(at 1st & 2nd Ave.)
New York, NY 10003
Tel: 444-634-7372

www.dinnermanitake.com

Happenings

20th Anniversary and Valentine's Day Tasting Dinner**1 or 2 (one or eight)**

From February 10th to the 19th, in commemoration of their 2-year opening and in celebration of Valentine's Day, 1 or 2 restaurant will be providing a deal on their dinner tasting course. The 5-course dinner will include appetizers from the sushi bar and kitchen, sushi, kitchen entrees and dessert, for \$55. The interior of this trendy Japanese restaurant, located in Williamsburg, Brooklyn was designed by the owner to create a modern, yet relaxing atmosphere. While preserving authentic Japanese taste in their cuisine, but with a modern twist, this is the place where many food connoisseurs gather.

Location: 44 South 2nd St.
(at North 9th Ave.)
Brooklyn, NY 11211
Tel: 718 384-2127
<http://www.unsungkiki.com>

February "Introduce your friend" Campaign**Mingale**

Starting February 1st until the 28th, introduce your friend as a new customer to the store and get yourself your loved 10% off all items. Get you and your friend ready this Valentine's at this Japanese lingerie shop carrying stylish and comfortable items like cute Seibei Johnson lounge-wear and Popple signature brand bodysuits. Don't miss this opportunity to get a free custom fitting, which is the first step to finding the size that best suits you. Campaign takes place at both Madison and Hoesung stores.

Location: Popple Madison Avenue
44 Madison Ave., (at 27th & 28th St.)
New York, NY 10017
Tel: 212-599-8333

Yagyu Dining

125-20 28th Ave., Suite 2C 2/F (at Queens LaGuardia East Side)
Astoria, NY 11354
Tel: 718 830-1343
www.yagyu.com

Grand Opening Anniversary Festival**Manitake Marketplace**

At Manitake Marketplace from Feb. 16 to 26 a big lottery of luxury purchases as \$1000 worth of gift certificates, a round-trip flight to Japan, flat screen TV, and home appliances, will take place. Fill out the entry form in-store, no purchase necessary. Manitake's food court will offer special limited menus from its restaurants like Italian Yama to,

Koyabe, Sorako, Smits, Kishichime, Tokyo Marten and Ramen Sankoku. Big discount deals on fish, meat, dairy, fruits, snacks, grocery items and other lounge items are offered weekdays. On Feb. 22 and 23, the shuttle bus from New York will be free. Return fare is free with purchases over \$50 at the supermarket.

Location: 395 Ave. H
Astoria, NY 11357
Tel: 212 444-6113
www.manitake.com/english

Extended Special Offer to Japan**Kinokuniya International**

Japanese travel agency, Kinokuniya International, in celebration of its recent partnership with China Airlines, has been offering an affordable air and land package to Osaka, Japan for only \$999. Due to popular demand, this special package to Japan has been extended to June 9. This package includes: Non-stop, round trip airfare on China Airlines from New York's JFK Airport to Osaka's Kansai Airport; 2-night hotel stay in Kyoto at the Kyoto Tokyo Hotel; and an opportunity to extend your stay in Kyoto or anywhere else in Japan. Optional tours or Japan Rail Passes are also available.

Location: 220 Avenue of the Americas, 6th, 8th & 9th St., 8th, 9th
New York, NY 10013
Tel: 1 800 425-3400
www.kinokuniya.com or info@kinokuniya.com

10% Off Salon Services for Chapsticks NY Readers**MINGALE New York**

Salon MINGALE New York, located in Midtown, is committed to providing clients with the finest service in the industry, ensuring an overall pleasant experience. MINGALE New York is now offering 10% off salon services to all Chapsticks NY Readers. Be sure to bring this article to receive the discount. Offer is valid through Mar. 31. For more information about the hair salon, check out the article on page 4.

Location: 111 E. 56th St.
(at 3rd & Lexington Ave.)
New York, NY 10022
Tel: 212 739-2387 or www.mingale.com

Discount Deal for Chapsticks Readers**Family Recipe**

Especially for Chapsticks NY readers, by mentioning this ad or bringing a magazine copy, until the end of February, your choice of white wine or Sapporo Beer plus a Park Jelly bar or Vegetarian bar will be offered for an amazing \$10. Take advantage of this huge discount deal and try healthy Japanese cooking from the heart with environmentally friendly and enjoy delicious dining with family hospitality.

Location: 231 Bridge St., (at Denton & E. Houston St.)

New York, NY 10027
TEL: 212-529-0120
www.henryjapany.com

20% Off Brazilian Keratin Treatment or Japanese Straightening

Giovanni & Sacchi

With a stylish 1940's and early '50s décor, Giovanni & Sacchi Hair Salon specializes in color, perms, haircuts, and much more! For the month of February, Giovanni & Sacchi is offering a special promotion where customers can receive a 20% discount on Brazilian Keratin Treatment or Japanese Straightening (Reg. \$175-\$250). Don't miss out on the great opportunity to look and feel your best for the winter time.

Location: 1244 Lexington Ave., 2nd Floor (at 66th St.)

New York, NY 10028

TEL: 212-684-0097 / www.giovannisacchi.com



Hakuban Sake and The Kizuna New York Valentine's Season Dinner

Hakuban Japanese Restaurant at The Kizuna New York Hotel

From Feb. 10 to 11 from 6 to 9:30 p.m. at The Kizuna New York Hotel's Hakuban Restaurant, couples can enjoy a special Valentine's Dinner consisting of a kaiseki course paired with several kinds of Hakuban Sake including Hakuban not yet sold in the U.S. Price per pair, not including tax and gratuity is a deal at \$750 and limited to only 75 couples. The kaiseki chef will be on-hand personally, presenting a mini-course on sake. Couples will receive a take home gift of a Hakuban-garudan sake bottle with two sake cups, one 300 ml bottle of Hakuban Special Junmai and two tickets to a jazz concert in The Kizuna New York Bar Lounge (includes 4 cocktails). Make reservations by phone or email.

Location: 44 Park Ave., 3rd Floor (at 34th St.), New York, NY 10016

TEL: 212-683-7672

exp@kizuna.com / www.kizuna.com



20% Sake and Sashimi! Every Sunday Inakaya

Enjoy the traditional Japanese chef grilling "Yakaboyaki" at the unique restaurant located in Midtown West, and feel the heart of Japan right in the center of Manhattan. Freshly grilled meat, vegetables, and seafood are cooked on an open hearth in front of your eyes. Every Sunday Inakaya offers 20% off all sushi and sashimi. Take advantage of their sake and sashimi deal while also experiencing a traditional Japanese cooking style in New York.

Location: 221 W. 49th St., 2nd Floor (at 6th Ave.)

New York, NY 10018

TEL: 212-334-2185

www.inakaya.com

5th Year Anniversary Discount

RH Plaza Salon

Located in Midtown Manhattan, RH Plaza Salon is owned and staffed by caring, professional stylists with many years of experience with fashion trends in New York City and Tokyo, Japan. This February, they are excited to announce their 5th year anniversary, and as a big thank you to their clients, they will be offering a 10% discount off all salon services from Feb. 1 - 29. RH Plaza Salon offering a Sunday Special: Hair Cut & Color for \$99.

Location: 405 3rd Ave., 6th Floor (at 4th and 32nd St.) 2nd Fl.

New York, NY 10017

TEL: 212-644-8834 / www.rhplaza.com



10% Discount Off All Chocolate Tea Blends Savantigilia



Savantigilia is an environmentally responsible boutique specializing in organic and all-around tea products. They are now offering 10% off all chocolate tea blends for

Chopsticks NY Readers. When you make your online purchase, be sure to enter "CHOPSTICKS NY" in the comments field when you check out to take advantage of this discount. In addition, customers will be given a "sun prize gift" to show how much they appreciate your business.

Location: 75 Riverside Ave., Manhattan, NY 10013

TEL: 212-365-0771 / www.savantigilia.com

Valentine's Special Discount

20% Off Anti-Aging Treatment

Hana Day Spa

Anti-aging expert, Hana Day Spa specializes in a skin renewal technique known as the lymphatic drainage technique. Lymphatic drainage is the process that removes wrinkles, cellulite, blemishes, and other skin related problems by improving lymphatic fluid circulation. The technique is well sought after by Japanese people who are particular about natural beauty and rejuvenation. Hana Day Spa is offering 20% off the lymphatic drainage treatment to Chopsticks NY Readers. Several massage menus are available, including Hana Signature Lymphatic (30 min., \$120) and Lymphatic Drainage Facial (60 min., \$195). Offer ends Feb. 14, 2012.

Location: 280 E. 46th St. 2nd, 3rd, 4th and 5th Floors

New York, NY 10017

TEL: 212-644-4837 / www.hanadayspa.com

\$ Deal of the Month \$

50% Off

Massage Package

iDo Holistic Center

Holistic healing and relaxation spa, iDo Holistic Center will offer a 50% discount on their signature massage package during the month of February. The \$68 package includes a 1-hour massage and 30 min. herbal sauna in the spa specializing in Japanese Shatsu massage. The offer is applicable to first time customers only. Treat yourself by starting off the year calm and relaxed.

Location: 22 E. 49th St., 5th Fl. (at Madison Ave.), 2nd Fl.

New York, NY 10017

TEL: 212-697-3442 / www.idoholistic.com



ENTERTAINMENT • THEATER PERFORMANCE

A DARING CROSS-BORDER LOVE STORY:
TOKIO CONFIDENTIAL

In his newest musical play, composer Eric Schorr takes us on a sensual and mysterious journey through the entangled meanings of love, convention and prejudice. When, in 1870, Isabella Andros, a young American civil war widow, decides to take the 18-day journey across the Pacific to visit the land she has so often admired in traditional wood-block prints, nothing prepares her for a life-changing encounter as she guests at the tattooed body of a Japanese nobleship diner.

Eager to become a piece of art herself, she decides to offer her body as a canvas to the most renowned tattoo artist of the time, Horiyoshi, and unwittingly puts her life at risk. The intimacy between the artist and his canvas built through hours of tattooing blossoms into a passionate and dangerous love. Against conventions, the two protagonists develop an unusual trust for each other. As the ink permanently penetrates Isabella's skin, she realizes that Horiyoshi will forever be a part of her.

Japan has a long history of tattoo culture and skin

carving was not looked down upon until the 17th century, when they served as markers for criminals. A few centuries later, international visitors viewed them as a prominent scarifier from an exotic place. Despite the active westernization right after the Meiji Restoration, physical contact between a Japanese man and a western woman was in itself a dare to conventional society.

Schorr's extensive historical research (both in Japan and the U.S.) about the Meiji era and the Japanese art of tattoo translates on stage with noticeably accurate scenery and costumes. The set design is supported by a soaring and memorable score and allows this audience to travel into an unknown, sensual and edgy world alongside Isabella.

For director Johannes McLean "the play is a perfect cross-breeding between the traditional Meiji theater form and legitimate, American musical theater." While the characters struggle to make sense of a society dictated by the strength of duty, the powerful voices of their heart rise against their will. The

18th century tattoo parlor becomes a nest where their two worlds will inevitably collide and merge.

While set in Japan's Meiji era, *Tokio Confidential* brings to light relevant concepts to a contemporary audience: interracial relationships, underground art culture, anti-war message... The New York Off-Broadway scene has rarely presented Japanese-themed musical plays. *Tokio Confidential* opens a fresh and imaginative branch into a new form of theater that gathers different styles, ideals and aesthetics.

Playing for only two weeks from February 5th until the 19th at the Atlantic Stage 2, *Tokio Confidential* is an unmissable love story, brilliantly orchestrated around a Noh-inspired stage design and a time-less musical score, a perfect outing for Valentine's month.

Atlantic Stage 2
230 W. 15th St. (bet. 8th & 9th Ave.)
New York, NY 10011
TEL: 212-692-5510 / www.tokioconfidential.org

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